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RECIPE & PHOTO BY  
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## lump crab salad stack

### ingredients

#### CRAB SALAD:

1 lb lump crab meat  
1/3 c mayonnaise  
1/2 tsp Dijon mustard  
1/4 tsp Cajun seasoning  
1 tsp fresh lemon juice  
2 tbsp chives, chopped

#### MANGO SALAD:

1 large mango, diced  
1 tbsp fresh jalapeño, diced  
1 clove garlic, minced  
1 tsp extra virgin olive oil  
Salt & pepper to taste

#### AVOCADO SALAD:

3 avocados, diced  
1 tbsp purple onion, diced  
1 tsp red chili, sliced  
Juice of 1/2 a lemon  
Salt & pepper to taste

#### TORTILLA CRISPS:

1 c vegetable or canola oil  
2 large flour tortillas

### directions

**CRAB SALAD:** Gently combine all ingredients in a large bowl and place in refrigerator while assembling other elements.

**MANGO SALAD:** Gently combine all ingredients in a large bowl and set aside. Season with salt and pepper to taste.

**AVOCADO SALAD:** Gently combine all ingredients in a large bowl and set aside. Season with salt and pepper to taste.

**TORTILLA CRISPS:** Cut tortillas into 1/4 inch strips. In a large pot heat the oil on high. Once oil is hot, gently drop in tortilla strips and fry for about 15 seconds, or until golden brown. Drain on paper towels, sprinkle with salt and set aside.

**ASSEMBLE:** Grease the inside of your stack mold with extra virgin olive oil. Place mold on your serving plate. Spoon half of the avocado salad into the bottom of the mold. Spread evenly and press firmly with the back of a spoon, or the bottom of a drinking glass, creating your base layer. Repeat this step with half of the mango salad, firmly pressing down as you evenly spread. Spoon half of the crab salad on top of the mango layer but do not firmly press down as with previous layers.

**TO SERVE:** Remove mold by slowly pulling upwards. Top your stack with tortillas crisps and garnish with extra chives or diced jalapeño. **SERVES 2 LARGE PORTIONS.**



**SPECIAL EQUIPMENT:** For this recipe I headed to the plumbing department of Home Depot and found a 4" diameter shielded coupling (rubber inside removed) that worked perfectly for the mold. You could also use cut PVC pipe, or a large tin can with both sides removed.

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