



Instructions

First, prepare the remoulade sauce (recipe 299) and set aside briefly.

Gently pick through the crab for any shell or cartilage. Discard those items and mix the remoulade sauce in with the cleaned crab meat and set aside in the refrigerator for the flavors to marry.

In separate bowls prepare:

CHIVE OIL - an optional garnish

Purée **chives** and **oil** in a blender until well blended. Transfer to a small saucepan and cook over medium-high heat, stirring occasionally, until mixture is sizzling, about 3 minutes. Remove **chive oil** from heat and strain through prepared sieve (do not press on solids or **oil** will be cloudy); let cool.

MANGO MIXTURE:

Dice mango into 1/2-inch (or smaller) cubes and place in a small/medium bowl. The small dice helps them stick together. Place in a bowl and add the red bell pepper, jalapeno pepper (seeded if you like it less spicy), red onion, and a Pinch of salt. Set this aside.

AVOCADO LAYER:

Dice avocados into about the same size dice as the mangos and place in a small/medium sized bowl, add lime juice, salt.

TO MOLD:

Remove the top and bottom from a can and reserve one of the lids (or use an actual ring mold). Place the mold on your serving plate. Place an avocado layer into the bottom of your mold, press down with the lid or top of the mold to make the avocado layer adhere together. Remove the lid. Then add a mango layer, press with the lid and finally top with the crab layer. Place the lid of the can on top of the crab and give a little pressure to make all come together. See my Show Cooking With Yacht Chef Sandy for a demonstration of this technique.
<https://www.youtube.com/watch?v=BFHsSRv4Mbw>

When ready to serve, gently push through the mold. Garnish with chive oil and/or fresh snipped chives.

Serve with crackers or tortilla chips.



Instructions

Combine all ingredients and refrigerate for at least 30 mins, longer is ideal.