



**Recipe**

**Crab, Avocado and Mango Stack**

**Category**

Cocktail Hour Snack

**Description**

Bottom layer of ripe luscious avocado, middle layer of sweet and spicy mango salsa and top layer of succulent lump crab mixed with boat-made remoulade sauce. Served with crackers and tortilla chips.

**Servings**

8



**Ingredients**

0.75	Cup	Remoulade Sauce	See recipe 299
1.00	Lb	Lump Blue Crab	Expensive, but great!
6.00		Green Onions	for chive oil garnish - optional
0.25	C	Olive Oil	for the chive oil garnish - optional
2.50	Cup	Mango	Ripe, Peel and Dice into 1/2" pieces
0.50	Cup	Red Bell pepper	1/4" dice
1.00	T	Jalepeno Pepper	Seeded, diced 1/8"
0.25	Cup	Red Onion	Diced 1/4"
2.50	C	Avocado	Ripe, 1/2" Dice
		Lime juice	for avocado layer
		Salt	to taste - for avocado layer
		Empty Can for Molding	
		Squeeze bottle	for the chive oil
		Tortilla Chips	or Crackers



**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.



Recipe

# Remoulade Sauce

Category

Sauces/Salad Dressing

Description

Servings

3 1 serving is about .33 cups

Ingredients

0.75	Cup	Mayonnaise	
6.00	t	Shallots	Minced
1.50	t	Tarragon	Dried
3.00	t	Parsley	Fresh, chopped
4.50	t	Dijon Mustard	
2.25	t	Capers	Chopped
2.25	t	White wine vinegar	
0.75	t	Crushed Red Pepper	Ground - reduce
0.75	t	Garlic Powder	
3.00	t	Lemon juice	
		Salt	to taste
		Black Pepper	fresh ground, to taste



**Instructions**

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