

*Selected especially for pairing with  
Duca D'Amalfi Blend*

## Crab Salad Cups

*Behind the scoreboard at AT&T Park in San Francisco, the Crazy Crab'z stand sells a fresh, light crab salad like this. Dress it up with avocado and parsley, then serve the salad in lettuce cups to make it finger-friendly.*



Yield: Serves 8

1 pound shelled cooked crab  
1/2 cup mayonnaise  
2 TBSP chopped flat-leaf parsley  
1/4 cup minced red onion  
1 TSP sugar  
Kosher salt and freshly ground black pepper  
16 medium butter lettuce leaves (about 2 heads)  
1 avocado, cut into 16 thin slices  
2 TSP prepared cocktail sauce  
1 lemon, sliced into small wedges

1. In a medium bowl, stir together crab, mayonnaise, parsley, onion, and sugar until well combined. Add salt and pepper to taste, then chill until ready to serve.

2. Arrange lettuce on a large platter. Place about 2 tbsp. crab mixture onto center of each leaf. Top each with a slice of avocado, about 1/8 tsp. cocktail sauce, a lemon wedge, and salt and pepper to taste.

Make ahead: Prepare through step 1 and chill, covered, up to 1 day.

## **Wine Advisor**

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