



Dungeness Crab Tower

With James Cole Chardonnay

Ingredients (serves 4)

- 1 lb. Dungeness Crab
- 2-3 pinches of curry
- 4 tablespoons of mayonnaise
- 1 teaspoon of chopped tarragon or cilantro
- 1 cucumber (peeled)*
- 1 avocado (peeled)
- 4 large tomatoes
- 1 lemon
- Micro greens, chivies or cilantro for garnish
- Olive Oil

Salt & Pepper to taste
Food stacking rings**

*Green apples can also be a delicious substitute.

** If you do not have food stacking rings, you can cut off the bottom of a disposable plastic cup to create a ring. When assembling the tower, have the larger opening touching the plate.

Directions

- 1** Rinse lumped crab meat (break into fine-to-medium pieces), pat dry and lightly press to remove excess water. Mix curry, mayonnaise, juice from half a lemon, and a dash of salt and pepper. Combine curry mayonnaise mixture with crab meat.
- 2** Dice tomatoes, avocado and cucumber, adding a tablespoon of olive oil and salt and pepper to taste. Let diced tomatoes sit on a paper towel to remove some of the excess juice. Add tarragon or cilantro to cucumber mixture.
- 3** Lightly grease inside of stacking rings with olive oil.
- 4** Assemble the tower by placing the stacking ring on the center of the dish on which the meal will be eaten (they will not transfer well once assembled). Start by placing the lumped crab mixture to the bottom, pressing down firmly with the back of a small spoon. Proceed with avocado layer, then the tomato layer and top with the cucumber —gently pressing each layer and filling in all the edges to the inside of the ring.
- 5** Slowly pull off stacking ring when ready to serve and top with garnish of your choice.

Serve with James Cole Chardonnay.

Cheers!