

Crabmeat Maison

Tommy Bahama's

Recipe shared by JoAnn Kellogg

INGREDIENTS

Maison dressing

½ cup white wine vinegar

2 tablespoons Creole mustard

1-1/2 cups high quality olive oil

½ teaspoon salt

⅛ teaspoon freshly ground pepper

Salad

½ cup Dukes or Hellman's mayonnaise

3 tablespoons Maison dressing

3 green onions, finely chopped

1 teaspoon small capers, rinsed and drained

½ teaspoon chopped flatleaf parsley

1 pound crabmeat

3 soft, ripe avocados

1 large head iceberg lettuce cut into ribbons

1 large tomato cut into wedges, Creole if available

Lemons

DIRECTIONS

For Maison dressing

- Combine vinegar and mustard in a food processor, slowly adding olive oil in a thin stream to form an emulsion. Season with salt and pepper. Store in sealed jar until ready for use.

For Salad

- Mix mayonnaise with 3 tablespoons Maison dressing. Gently fold in capers, parsley, salt and pepper.
- Chill two to four hours.
- Just before serving, gently fold in the lump crabmeat.
- Slice the avocados in half, removing outer shell and seed. Divide the lettuce ribbons among 6 serving plates spooning the crab on top of the avocado.

Garnish with a slice of tomato and wedge of lemon.