

CRAB COCKTAIL

Prepared in 10 minutes or less plus 30 minutes to marinate.



- 2 cans unsweetened coconut milk
- 1 large red onion, peeled, halved and thinly sliced
- 2 Serrano chilis, thinly sliced
- 1 Tbs honey
- Juice of 2 limes
- Salt and freshly ground pepper
- 24 oz jumbo lump crab meat, picked over
- 2 ripe avocados, peeled and cut into medium dice
- ¼ cup chopped fresh cilantro

Whisk together the coconut milk, onion, chiles, honey and lime juice in a large bowl and season with salt and pepper, fold in the crab, cover and let marinate in the refrigerator for 30 minutes.

Ten minutes before serving, fold in the avocados. Re-season with salt and pepper and fold in the cilantro just before serving.

Use a slotted spoon and spoon into martini glass. Makes 4 appetizer servings.

Shallots, a smaller pear-shaped mild type of onion, refine this dish and transforms it into an elegant "Affair to Remember."