



Spicy Crab Guacamole

Chef Richard Sandoval

Makes 4 to 6 servings

Ingredients:

2 ripe avocados, pitted, peeled, and coarsely chopped

1/4 cup, finely chopped white or yellow onion

1 serrano chile, seeded and minced

2 tablespoons cilantro, finely chopped

2 tablespoons fresh lime juice

Kosher salt

Store-bought pickled jalapenos, for garnish

Spicy crabmeat (recipe below)

Tortilla chips, for serving

Method:

Mash the avocados, onion, serrano chile, cilantro and lime juice together in a medium bowl with a large serving fork or a potato masher. Be sure to keep the guacamole chunky. Season generously with salt and top guacamole with spicy crabmeat. Garnish with pickled jalapenos. Serve with tortilla chips.

Ingredients for the spicy crabmeat:

1 can (330 g) of premium shredded real lump crabmeat; 1 tablespoon store-bought chile de arbol salsa

Procedure: Combine all ingredients in a mixing bowl. Cover with plastic wrap and refrigerate. Let marinate for 30 minutes.