



CRAB MAISON CROSTINI

INGREDIENTS

- 24 (1/2-inch slices) French bread (from 1 loaf)
- 1 tablespoon olive oil
- 1 teaspoon kosher salt, divided
- 1 pound fresh jumbo lump crabmeat, picked free of shells
- 3/4 cup chopped celery
- 1/3 cup mayonnaise
- 1/4 cup whole grain Dijon mustard
- 3 tablespoons chopped capers
- 2 tablespoons Champagne vinegar
- 2 tablespoons chopped parsley
- 1 teaspoon lemon zest
- 1/2 teaspoon ground black pepper
- Garnish: micro arugula

DIRECTIONS

Preheat the oven to 350°. Lay bread slices evenly on prepared pans. Drizzle oil over bread, and sprinkle evenly with 1/2 teaspoon salt. Bake until lightly golden and crispy, about 15 minutes. Let cool to room temperature. Store in an airtight container for up to 3 days. In a large bowl, gently combine crabmeat, celery, mayonnaise, mustard, capers, vinegar, parsley, zest, remaining 1/2 teaspoon salt, and pepper. Cover, and refrigerate for up to 2 days. Spoon 1 tablespoon crab mixture on each crostini. Top with micro arugula, if desired.

SERVES 4