

Crab Salsa

Serves: about 2 cups Print

Ingredients:

2 small tomatoes, diced and drained
1 medium shallot, minced
½ jalapeno, seeds removed and minced
1 ear corn, cooked and kernels removed
1 mini cucumber, diced
Juice of ½ a lime
Juice of ¼ of a lemon
½ tsp Old Bay
¼ tsp salt
1 avocado, peeled and diced
8 oz jumbo lump crab meat

Directions:

1. To a mixing bowl, add tomatoes, shallot, jalapeno, corn, cucumber, lime, lemon, Old Bay, and salt. Mix well to combine.
2. Add in avocado and crab. Toss gently to combine. Serve immediately.

Recipe notes:

*I usually say you can use either lump or jumbo lump crab meat, but I totally recommend getting jumbo lump if you can swing it. It's not only beautiful, but those big hunks of crab really make this salsa special.

*I like to roast my corn for this salsa. Place corn in the husk on a sheet pan. Roast at 350 degrees for 30 mins. When cool to the touch, remove the husk and cut the kernels off the cob.

*You can serve this salsa with tortilla chips like any traditional salsa. Or, it's a great topping for most proteins. I actually love it over some scrambled eggs for brunch.