

Creamy Curried Crab Salad in Cucumber Cups

Makes about 32 pieces

12 oz. picked fresh Dungeness crabmeat
3 T. extra virgin olive oil
3 t. champagne vinegar or fresh lemon juice
1 t. finely minced lemon zest
1 t. Dijon mustard
1 t. curry powder
2-3 T. mayonnaise
2 t. finely chopped chives
2 large English cucumbers
1 ripe avocado, cut into thin short slices
sea salt and fresh ground black pepper to taste

1. Pick through the crabmeat to remove any shell. Drain very well.
2. In a small bowl, combine all ingredients except for cucumber and avocado and mix well. Adjust seasonings if needed and chill at least 15 minutes before using.
3. Wash cucumber and score sides with a decorative pattern. Cut cucumber into 1-inch pieces and hollow out inside to create a cup. Fill each cucumber with about 2 tsp. of crab salad and top with a thin slice of avocado. Serve cold.