

Crab, Avocado & Roma Tomato Stack with Tabasco Oil

1 cup lump crabmeat
1½ tsp lime juice
salt and fresh ground pepper to taste
1 large Haas avocado, peeled, seeded
and diced
1 Tbsp mayonnaise
1 tsp garlic powder
½ tsp cumin
1 roma tomato, cut into ½-inch thick
slices
tabasco oil (recipe follows)

½ cup olive oil
4 tabasco peppers

As is the case with many amuse bouche creations, both in my kitchen and in restaurants, this recipe was born of making the most of ingredients that happened to be available to me at the time. In this case, I had some beautiful lump crab meat and some perfectly ripened avocados and tomatoes. I welcome you to take a look around your own kitchen for inspiration. To me, there's no better way to put your leftovers to good use.

YIELD – 8 servings

Toss the crabmeat with 1 teaspoon of the lime juice. Season the mixture with salt and pepper and set aside.

In a mixing bowl, add the avocado, mayonnaise, garlic powder, cumin and the remaining lime juice together. Season the mixture with salt and pepper and mash until all of the ingredients are completely incorporated and the mixture is smooth and creamy. Set aside.

To serve, place a slice of tomato in the center of a round plate. Place a small ring mold around the tomato slice. Spoon ⅓ of the avocado mixture atop the tomato. Spoon 2 tablespoons of the crabmeat atop the avocado mixture. Squeeze several drops of the tabasco oil around the edge of the plate and serve.

Tabasco Oil

YIELD – ½ cup

Place the oil and peppers in a small saucepan over medium-low heat. Simmer for 10 minutes and remove from the heat. When the oil has cooled to room temperature, transfer it to an airtight container and let it stand for at least 48 hours before use.