



# From the Culinary Company Kitchen

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## Cucumbers with Lump Crab and Pickled Ginger

Yield: 10-12 portions

INGREDIENTS	AMOUNTS
Cucumbers	6 ea
Mayonnaise	2 ½ Tbsp
Extra virgin olive oil	2 tsp
Lemon juice, fresh	1 ½ tsp
Shallot, minced	2 tsp
Thai chili paste	1 tsp
Chives, fresh	1 tsp
Salt	As needed
Lump crab meat	1 ½ cups
Pickled ginger, drained, sliced	1 cup
Parsley, flat leaf	As needed

### Process

1. Cut the cucumbers into ¼ in slices (48 ea)
2. In a bowl, combine the mayo, olive oil, lemon juice, shallot, chili paste, chives and salt and mix well
3. Add the crab meat and turn gently with a fork to mix well
4. Put a generous teaspoonful of the crab mixture on each cucumber round and top with a little pickled ginger and garnish with a parsley sprig.
5. Arrange on a platter and chill for at least 1 hour