

# Crab-Stuffed Shrimp

1 lb lg shrimp, peeled and deveined (leave tails on)  
1/2 lb lump crab meat, picked over for shells  
1/4 C seasoned bread crumbs  
1/4 C finely chopped celery  
1/4 C finely chopped onion  
1/4 C mayonnaise  
1 lg egg, beaten

1 T Dijon mustard  
1 T Worcestershire sauce  
1 T Old Bay seasoning  
1 † lemon juice  
1/4 † salt  
1/4 † black pepper  
1/4 C parsley or cilantro  
1 C panko breadcrumbs  
Vegetable oil (for frying)

**PREPARE THE SHRIMP:** Butterfly the shrimp by cutting along the back, being careful not to cut all the way through. Set aside.

**PREPARE THE CRAB MIXTURE:** In a large bowl, combine the crab meat, seasoned breadcrumbs, celery, onion, mayonnaise, beaten egg, Dijon mustard, Worcestershire sauce, Old Bay seasoning, lemon juice, salt, and pepper. Mix gently to combine.

**STUFF THE SHRIMP:** Place a small amount of the crab mixture into the butterflied shrimp, pressing gently to secure.

**COAT WITH PANKO:** Dredge each stuffed shrimp in panko bread crumbs, pressing lightly to adhere.

**CHILL:** Place the stuffed shrimp on a baking sheet and refrigerate for at least 30 minutes to help them set.

**HEAT THE OIL:** In a deep fryer or large pot, heat vegetable oil to 350°F.

**FRY THE SHRIMP:** Fry the stuffed shrimp in batches for 2-3 minutes, or until golden brown and cooked through. Drain on paper towels.

# Avocado Lime Dipping Sauce with Hojicha

1 ripe avocado  
1/4 C sour cream  
1 T lime juice  
1 clove garlic, minced

1/4 † salt  
1/4 † black pepper  
1 † hojicha tea leaves  
1 T chopped fresh cilantro (optional)

**PREPARE THE TEA LEAVES:** Steep the hojicha tea leaves in a small amount of hot water (about 2 T) for 3-5 minutes. Strain and let the tea cool.

**PREPARE THE SAUCE:** In a blender or food processor, combine the avocado, sour cream, lime juice, garlic, salt, black pepper, and the cooled hojicha tea. Blend until smooth.

**ADD CILANTRO:** If using, stir in the chopped cilantro.

**SERVE:** Transfer the sauce to a serving bowl and serve alongside the crab-stuffed shrimp.