



# CRAB STUFFED TOMATO

BY CORKS AND SCREWCAPS

Ingredients:

Serves 4 – 20 Minute preparation time

4 Medium tomatoes

1lb can of claw or Lump crab meat

¼ tsp lemon zest

½ lemon, juiced

2 tbsp mayonnaise

1 tbsp fresh Dill, chopped (reserve some for garnish)

1 tbsp fresh Chives, chopped

1 tsp Tarragon, fresh if available, chopped

\*\*\* You can watch how this is made with our video on YouTube titled "Kick off the Summer in Style! The French way!"

## CRAB STUFED TOMATO PROCEDURE:

1. Wash and dry tomatoes. Slice the top of each tomato to remove the center. Set aside.

(Suggestion: You can dice the top of the tomato to add to the mixture of crab if you like.)

2. Open can of crabmeat and place in a large bowl. Add mayonnaise, all spices and lemon zest. Gently stir to incorporate all ingredients. Spoon into each tomato shell, garnish with dill.
3. You can serve immediately or chill in the refrigerator covered until ready.
4. Serve with a chilled glass of deliciously refreshing white wine. We savored Jean-Max Roger, Menetou-Salon 2018. Cheers!

<https://www.corksandscrewcaps.com>

YouTube Channel: Corks & Screw Caps