

Darcie's "Crazy Crab"

By Darcie Kent

Pair with our Victories Rosé of Malbec

One of my favorite treats is the Crazy Crab served at the SF Giants stadium. With so much fresh crab right now I decided to create my version of this iconic open faced sandwich.

Ingredients

- 8 oz fresh crab meat
- 1 Tablespoon mayonnaise
- 1 teaspoon Dijon mustard
- 1/2 teaspoon creamed horseradish
- 1 lemon, cut into 5 wedges (1 wedge or teaspoon fresh juice separated)
- 1/2 teaspoon Ethiopian Berber spice or curry spice.
- 1/2 teaspoon fresh parsley, chopped
- Freshly ground pepper
- Fresh heirloom tomato, thinly sliced
- Fresh sourdough bread
- 1 Tablespoon unsalted butter
- 2 cloves garlic
- 1 teaspoon fresh parsley

Instructions

Combine mayonnaise, mustard, creamed horseradish, 1 tsp lemon juice, Ethiopian Berbere spice, parsley and freshly ground pepper in a medium bowl and stir until well blended. Gently fold in the fresh crabmeat. Set aside.

On a cutting board, place the butter, garlic and parsley. Chop together until it's well blended. Slice sourdough bread on the diagonal, making 4 slices. Spread garlic butter over one side of each slice. Heat skillet over medium heat. Divide crab mix on the unbuttered side of the sourdough bread. Layer tomato slices on the crab and top with second slice, buttered side out. Carefully slide sandwiches on the hot skillet, and cook until first slice is golden brown, careful flip over and brown other side. Serve with lemon wedges and enjoy!