

June 2009 Ethnic Luncheon Hawaiian Luau

Crab and Avocado Toasts

Extra-virgin olive oil

Bread slices (baguette size) Note: Kroger has these in plastic bags

2 Haas avocados (or container of avocado spread)

4 oz. lump crabmeat

1 T. chopped fresh mint

2 t. fresh lime juice

Salt and cayenne pepper

Preheat oven to 350 degrees. Brush baguette slices with olive oil and toast them for @ 15 min. until golden.

Mash avocados with salt and cayenne pepper.

In another bowl, mix crab with chopped mint and lime juice.

Spread the avocado mix on the toasts and top with crab mixture.

Note: Serve right away so that avocado doesn't darken and toasts stay crisp.