



## **Tower Jumbo Lump Crab with Mango and Avocado Salsa** **Serves 4**

### **For Crab**

1 lb. jumbo lump crab  
1/2 cup Mayonnaise  
Juice of one lemon  
1/4 cup chopped red onion  
1/4 cup diced red bell pepper  
1/4 cup chopped fresh basil  
salt and pepper to taste

In a bowl combine Mayonnaise, lemon juice, onion, bell pepper, and basil. Season to taste with salt and pepper. Gently fold in crab, being careful to no break lumps. Set aside.

### **For Mango and Avocado Salsa**

1 cup diced mango  
1 cup chopped avocado  
juice of 1 lemon  
1/4 cup chopped red onion  
1/4 cup diced red bell pepper  
1/4 cup sliced green onion  
1tbs. olive olive oil  
1tbs. honey  
salt and pepper to taste

In a bowl combine mango, avocado, lemon juice, onion, bell pepper, green onion, olive oil, and honey. Season with salt and pepper.

### **To assemble**

Place a ring mold in the center of a plate. Fill ring mold half full with mango and avocado salsa. Use the back of a small spoon to press the salsa into the mold so it fits tightly. Next, fill the ring mold to the top with the crab, pressing the top with the back of a spoon. Carefully remove the ring mold, so the crab and salsa stand in a cylinder. This dish can be garnished with cucumbers sliced thinly and micro arugula.