

Crab Salad in Cucumber Cups



Ingredients

1 seedless cucumber

1 cup lump crab meat

1/2 cup mayonnaise

1 stalk celery, chopped

1 green onion, chopped

1/8 tsp. Old Bay[®] seasoning

1-1/2 tsp. fresh lemon juice

1/2 tsp. lemon zest

Salt and pepper to taste

Fresh Italian parsley

Directions

Slice cucumber in half lengthwise and cut into long thin strips. Place slices on paper towels to absorb liquid and then set aside. Meanwhile, combine crab meat, mayonnaise, celery, onion, seasoning, lemon juice, and zest in a medium bowl. Season with salt and pepper. Roll each cucumber, leaving a space in the center, secure it with a toothpick, and stand on end as pictured.

Fill each “cucumber cup” with crabmeat and garnish with fresh Italian parsley. Refrigerate until ready to serve.