

CRABMEAT ON ENDIVE

SERVES 8

Adapted from *Oh My Stars*, Junior League of Roanoke Valley

Combine the crabmeat with corn, onion, mayonnaise, orange juice concentrate, lemon zest, lemon juice, fresh herbs, cumin, and cayenne pepper. Refrigerate for up to 24 hours.

Separate endive leaves. Drain crabmeat mixture well and spoon 1 rounded tbsp onto the base of each leaf. Garnish with parsley and paprika.

DEEDEE'S NOTES:

- Recipe may be prepared a day in advance. Cover and chill. Place on endive just prior to serving.
- Endive leaves can be prepped 2–3 days in advance. Cover and chill.
- I recommend Phillips Premium White Lump Crabmeat.
- Zest the lemon first, and then use for the fresh lemon juice.
- You may substitute dried herbs – use 1–2 tsp dried instead of 4 tsp fresh.
- Increases well.

INGREDIENTS

6 oz white lump crabmeat,
drained
½ cup corn kernels, canned
¼ cup finely chopped red
onion
¼ cup mayonnaise
1 tbsp frozen orange juice
concentrate, thawed
1 tsp lemon zest, ~1 lemon
1 tbsp lemon juice, ~1 lemon
4 tsp mixed chopped herbs
such as tarragon, chervil, and
parsley
½ tsp ground cumin
¼ tsp cayenne pepper
4–6 Belgian endive
Italian parsley, chopped
Paprika

