

## **BAKED CRAB MEAT WITH PEACH SALSA**

Source: Lee Bailey's Soup Meals

### **INGREDIENTS:**

1 lb Backfin lump crabmeat	3 TBS unsalted butter
1/2 C onion, finely chopped	1/2 C celery, finely chopped
1 clove garlic, minced	1/2 C chopped green onion tops
2 TBS minced fresh parsley	1/2 C mayonnaise
Pinch cayenne pepper	1/4 tsp black pepper
1 tsp dry mustard	1/4 tsp baking soda
1 1/2 C fresh saltine cracker crumbs	1 tsp salt

### **Peach salsa :**

3 firm medium peaches (about 1 lb)	1 TBS fresh lemon juice
2 ripe medium tomatoes (about 1/2 lb)	6 large green onions
1 TBS chopped canned jalapeño peppers	6 TBS cherry vinegar
1 TBS coarsely chopped cilantro (optional)	2 TBS honey
12 TBS good quality olive oil	Boiling water

### **DIRECTIONS:**

Preheat oven to 450° F. Carefully pick over & drain crabmeat - set aside. Melt butter in medium skillet over medium heat - sauté onions, celery, garlic & green onion tops till wilted (about 5 minutes) - do NOT brown - remove from heat & stir in parsley & then crabmeat. Mix mayonnaise, peppers, mustard, baking soda & salt - stir into crabmeat mixture - mix in 1/2 C crackers. Form into patties & roll in remaining crumbs. Place in well-oiled or buttered pan & bake 10 minutes - turn & bake 15 minutes more - serve with peach salsa on side.

**Peach salsa:** Dip peaches into boiling water - peel/seed & cut into thin strips, discarding pits. Toss with lemon juice. Dip tomatoes into boiling water - peel/seed & cut into medium julienne strips. Combine peaches & tomatoes - add onions, peppers, cilantro (if using) – mix - whisk together oil, vinegar & honey - pour over other ingredients. You may leave this refrigerated if using within several hours - otherwise, cover & refrigerate. (Makes about 2 C)

Serves 6