

## **Crab Sandwiches**

### **From the kitchen at Stony Hill Vineyard**

We suggest a glass of Stony Hill White Riesling as the perfect accompaniment to this deliciously decadent sandwich.

#### **Ingredients:**

1/2 lb. fresh picked Dungeness Crabmeat  
2 tablespoons finely chopped celery  
2 tablespoons finely chopped jalapeno pepper  
2 tablespoons finely chopped green onions  
2 tablespoons mayonnaise  
2 tablespoons parmesan cheese  
1-1/2 teaspoons whole grain mustard  
Salt and pepper to taste  
2 tablespoons unsalted butter  
2 tablespoons olive oil  
1 loaf Sourdough, Whole Wheat Seed, Brioche, Focaccia or other firm textured bread

#### **Preparation:**

Place the crab meat in a sieve and rinse with cold water to get rid of the briny taste. Drain and pat dry with paper towels.

Place the crabmeat in a mixing bowl and add the celery, jalapeno, green onion, mayonnaise, Parmesan cheese, Meyer lemon juice and salt and pepper. Stir thoroughly and refrigerate until you are ready to prepare the sandwiches.

We tried two different ways of cooking the sandwiches and liked them both. With the first, we placed the crab mixture between two pieces of bread, brushed the outer sides of the bread lightly with olive oil and grilled the sandwich until it was toasty and crisp. With the second method we sautéed the sandwich in butter, which adds richness but might not work for cholesterol watchers. Either method gives you a delicious, crispy texture.

Makes up to four sandwiches.