

Vintage Crab Cocktail

It may only be vintage to me, but this recipe brings back every summer beach trip I ever took along the West coast with my parents or grandparents. While the Puget Sound crab season limited, on the Washington coast crab season runs from December to September.

If you don't like horseradish, you can substitute some good quality mayonnaise. But it won't be quite the same!

1 small red onion, finely chopped

3 green chilies, finely chopped

2 medium-sized tomatoes, seeded and chopped

Juice of one lemon

¼ cup prepared horseradish

Salt, pepper and red pepper flakes to taste

Meat from 2 cooked Dungeness crabs, cracked, peeled and picked over; approximately

½ pound of crab meat

Combine all of the ingredients in a medium sized bowl. Be sure you pick the crab over one more time for shells – even if you cleaned and cracked it yourself. There are always a few that sneak in.

Let the crab sit at room temperature for 20 minutes, and then serve. I like it on top of greens, rolled in greens, in a sandwich and also straight from the bowl, with a spoon. Makes 6 generous salad sized servings.