

Open-Faced Crab Salad Sandwiches

Yield: 8 servings.

½ cup Duke's mayonnaise

Juice of 1 lemon

¼ teaspoon salt

⅛ teaspoon cayenne pepper

2 pounds lump crab meat

¼ cup finely chopped sweet red pepper

¼ cup sliced green onions

¼ cup chopped celery

4 English muffins, halved and toasted

8 slices Cheddar cheese

8 slices tomato

Fresh parsley, chopped (for garnish)

In a large bowl, combine the mayonnaise, lemon juice, salt, and cayenne pepper. Fold in the crab, red pepper, onions, and celery. Place a cheese slice on top of each English muffin half, followed by a tomato slice, followed by a generous scoop of crab salad.

Place the sandwiches on a baking sheet. Broil on the top oven rack for 7 to 8 minutes. Garnish with chopped parsley.

