

FOOD & WINE

Inspiration served daily

RECIPE



© Frederic Lagrange

King Crab and Avocado Shooters

Contributed by **Valeria Huneus**

ACTIVE:

TOTAL TIME: 30 MIN

SERVINGS: 8

Zapallar, the small Chilean beach town where the Huneus's family villa is located, has a wonderful fish market where Valeria Huneus buys excellent fresh crab. She loves tossing it with sweet and soft avocados, a little coconut milk and fresh ginger, then serving it in a glass, shooter-style, with a thick slice of avocado on top.

ACTIVE: **TOTAL TIME: 30 MIN** **SERVINGS: 8**
BASIC-EASY **FAST** **HEALTHY**

INGREDIENTS

Ingredients

2 small Hass avocados—1 cut into 1/2-inch dice, 1 cut into 8 wedges

2 tablespoons heavy cream

1 tablespoon fresh lemon juice

1 tablespoon finely chopped cilantro

Salt and freshly ground pepper

1/2 pound king crab in the shell or 6 ounces lump crabmeat

3 tablespoons unsweetened coconut milk

1/4 teaspoon finely grated peeled fresh ginger

DIRECTIONS

1. In a shallow bowl, coarsely mash the diced avocado with a fork. Add the heavy cream and lemon juice and mash the mixture just until combined. Stir in the chopped cilantro and season generously with salt and pepper.
2. With kitchen scissors, cut the crab leg shells and pull out the crabmeat. Cut the crabmeat crosswise into 1-inch pieces and shred the crab. In a small bowl, combine the coconut milk and ginger. Fold in the crab and season with salt and pepper.
3. Spoon the crab and avocado into 8 small glasses. Top each shooter with an avocado wedge and serve.

MAKE AHEAD

The shelled crabmeat can be refrigerated overnight.

From [Easter with Chile's Wine Visionaries](#)

Published [April 2007](#)