

THE WAY THE COOKIE CRUMBLES



Crab Towers with Avocado and Gazpacho Salsas (adapted from Cook's Illustrated's *Restaurant Favorites at Home*)

Even when I'm making these for just a few people at home, I use Dixie cups with the bottoms cut off for the molds. You can make the gazpacho salsa a day in advance.

Makes 8

Gazpacho salsa:

1 cup grape tomatoes, minced
½ yellow pepper, minced
1 Persian or ½ regular cucumber, minced
1 small shallot, minced
¼ teaspoon salt
pinch black pepper
2 teaspoons sherry vinegar
2 teaspoons olive oil

Crab salad:

1 pound crabmeat, shredded
1 tablespoon white wine vinegar
1 tablespoon mayonnaise

Avocado salsa:

2 large avocados, peeled, pitted, minced
¼ teaspoon salt
1 tablespoon lemon juice

1. In a medium bowl, combine the tomatoes, pepper, cucumbers, shallot, salt, pepper, sherry vinegar, and olive oil. In a separate medium bowl, combine the crab, vinegar, and mayonnaise. In a small bowl, combine the avocado, salt, and lemon juice, mashing very lightly so the mixture holds together.

2. Divide the avocado mixture between eight 2-inch molds. Divide the crab salad between the molds on top of the avocados, pressing lightly again. Top with the gazpacho salsa. Serve immediately.