

## **CRAB NACHOS ON THE GRILL**

(Hollie Bart's recipe)

### **Ingredients:**

#### **For the chips -**

- 48 wonton wrappers (available in grocery stores-click here)
- Sea salt
- Ground Red Pepper
- Olive Oil

#### **For the Crabmeat Salad -**

- 16 oz. lump crab meat
- Zest of 1 lime
- Juice of ¼ lime (or to taste)
- 1 shallot, finely minced (or to taste)
- 1 TBS minced cilantro leaves
- 1 jalapeño pepper finely minced (Note: Use half of jalapeno & adjust to taste)
- Finely grated Monterey Jack Cheese

Optional:

\* Chile-Cilantro Salsa\*

#### **Make crabmeat salad**

Drain and place crabmeat in a bowl. Add lime zest, lime juice, cilantro, jalapeño and shallot, and gently mix ingredients. Season with ground sea salt and pepper to taste. Cover and refrigerate for at least one hour to allow ingredients to compose.

#### **Make "Nacho" Chips**

Preheat oven to 350°

1. Transfer 1 wonton square to an oiled work surface and brush top lightly with some olive oil. Top with another wonton and brush lightly with oil (this way, both sides become lightly oiled). Repeat, stacking wonton wrappers in groups of 4 wrappers.
2. With a sharp knife, cut stacks of wrappers in half.
3. Place halved wonton strips onto cookie sheet covered with foil.
4. Season with sea salt and fresh ground dried red chiles.
5. Bake for 5 to 8 minutes until golden brown.

## **Assemble and Grill Nachos**

Pre-heat grill

1. Place baked wonton wrappers onto foil-lined cookie sheet [bake in batches]
2. Place a heaping tablespoon of crabmeat salad on each nacho wrapper
3. Top with a hefty pinch of grated cheese and season with ground salt & pepper to taste
4. Cooking in batches, place sheet directly on grill and cook until cheese has melted [about 2-3 mins on grill...or if you don't have a grill... put in a 400 deg. oven until cheese melts]
5. Serve immediately with Chile-Cilantro Salsa on the side for guests to add as they wish.

### **\* Chile-Cilantro Salsa Recipe**

- 4 T cider vinegar
- 2 C Cilantro leaves (packed)
- 2-3 serrano peppers
- 1 ½ shallots, coarsely chopped
- 1 garlic clove, coarsely chopped
- ¼ C extra virgin olive oil