

Crab-Stuffed Zucchini Blossoms

From Chef Christian Ragano

Serves 4.

12 whole zucchini blossoms, pistols removed
1 lb peekytoe crab, picked
2 tbsp argan oil
2 tbsp small diced carrot
1 tbsp small diced green pepper
1 tbsp finely chopped cilantro, parsley, and chive (each)

Combine all ingredients except for zucchini blossoms in bowl; add salt and pepper to taste, chill.

After crab mix is well chilled, stuff each zucchini blossom with crab filling. Over low heat, lightly sauté stuffed blossoms in two tablespoons of olive oil. Remove from heat.

For the avocado puree:

2 ripe avocados, pits removed, skin removed
Juice of two limes
Salt and pepper to taste

Combine all ingredients in a blender and puree until smooth, chill.

To plate: spread a portion of the avocado puree on each of four plates. Place three zucchini blossoms on top of the puree. Add a half a teaspoon of whole grain mustard on top of each zucchini blossom.

This recipe has not been tested by Grub Street or New York Magazine.