

# Crab Salad Stuffed Avocados

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*This is a great item for bridal luncheons, brunches, and baby showers. It is easy, you can make it ahead, and it is still very elegant. Serves 4.*

## Ingredients:

1 pound crab  
1/4 cup mayonnaise  
1/4 cup red onion  
1 stalk celery, chopped  
1/2 cup frozen corn kernels, thawed  
1 teaspoon cumin  
2 tablespoons chopped cilantro  
juice of one lime  
pinch of cayenne  
salt and pepper, to taste, optional  
2 whole avocado, peeled, pitted and cut in half

## Directions:

1. In a large bowl combine everything except the avocados.
2. Toss together and taste. Season to taste with salt and pepper.
3. Season each avocado with salt and pepper and fill the holes created by the pits with crab salad. Serve cold.

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