

PANKO FRIED AVOCADO

from Chef Cole Arimes at Cole's 735 on Main

INGREDIENTS

Crab Salad

2 lb. jumbo lump crab
2 red peppers, finely diced
1 Jalapeno pepper, finely diced
½ red onion, finely diced
15 oz. Coconut Milk
1 tbs. Lemongrass
Zest or juice from 2 lemons
Salt & pepper (season to taste)

Tempura-Fried Avocado

1 avocado
Tempura batter
Panko bread crumbs
Frying oil

CRAB SALAD

Combine peppers, onion, coconut milk, lemongrass, lemon zest, salt and pepper in a medium-sized mixing bowl and mix thoroughly. Add crab and gently incorporate. Serve immediately.

TEMPURA-FRIED AVOCADO

Half, seed and peel avocado. Dip avocado halves in tempura batter, shake off excess and coat with Panko bread crumbs. Fry in oil deep enough for avocados to float at 350 degrees until golden brown. Remove from oil and place on a paper towel to absorb excess oil. Fill avocado halves with crab salad.

This customer-favorite is one of Chef Arimes' original creations, and has the perfect amount of crunch to satisfy any avocado-lover's palate.