

New York Times **Bestselling Author**

SUSAN MALLERY

## Snap Pea Crab Canoes

Ingredients:

- ♥ 8 oz. snap peas
- ♥ 8 oz crab meat
- ♥ 4 oz cream cheese, room temperature
- ♥ 1 green onion with top, cut into one-inch chunks
- ♥ 1 t lemon juice
- ♥ 1 t Dijon mustard



Snap Pea Crab Canoes

Instructions:

Heat a quart of water to boiling. Add the snap peas and blanch for one minute. Drain, then put in ice water for one minute, then drain again. Carefully cut a slit into the straight side of each snap pea, then set aside.

Put the remaining ingredients into a food processor and pulse until smooth.

Put the crab mixture into a Ziploc bag and cut a small triangle off the corner of the bag. With one hand, hold a snap pea so that the slit opens, then fill with the crab mixture.

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