

## Seafood Sandwich

- 1** lb. Crab meat, lump, cooked
- 1** Avocado, sliced
- 3** tablespoons Mayonnaise
- 2** tablespoons Red onions, finely diced
- 1/4** teaspoon Old Bay Seasoning
- Saffron, tiny pinch
- 6** slices Sourdough bread, soft, toasted
- Black pepper, fresh ground
- 6** jumbo Shrimp
- Olive oil

### Method

Combine the mayonnaise, 1/4 teaspoon of Old Bay Seasoning and a small pinch (ground between your fingers). Stir and chill.

Slice the shrimp down the middle so 6 looks like 12. Sprinkle with Old Bay Seasoning and sautee in olive oil. Remove the shrimp and put them in the refrigerator to chill.

After 30 minutes of chilling, combine the crab meat, shrimp and mayonnaise mixture. Stir as gingerly as you've ever stirred before. The goal is to mix it up without breaking up the lump crab meat.

Pile the seafood mixture on the toasted bread. Garnish with avocado slices and fresh ground black pepper. Serve.



### Servings/Yield

6 servings