

Appetizer

Crab Stuffed Cucumbers



Ready in **30 minutes**

Serves **approximately 30 cucumber bites**

Ingredients

- 2 English cucumbers
- 10 oz imitation crab meat (Kanikama)
- Juice of one lemon
- ⅓ cup celery, minced
- ¼ cup sweet purple onion, minced
- ¼ tsp Old Bay Seasoning
- ½ cup Mayonnaise
- Black sesame seeds for garnish

Preparation

1. Peel 4 strips off cucumber skin to create a decorative effect.
2. Cut cucumber no more than ¾ inch thick.
3. Scoop out the meat of the cucumber, making sure not to leave a hole in the bottom.
4. Cut crab sticks into thirds, and flake using the side of a fork.
5. Add juice of one lemon, celery, onion, Old Bay Seasoning, and mayo. Mix well.
6. Stuff each cucumber with a heaping tsp of crab mixture.
7. Garnish with black sesame seeds. Chill at least 30 minutes before serving.

Tips

I use the scooped out cucumber in tuna salad. Waste not, want not, just like my Grandma taught me.

Spiritual Message from this recipe

This recipe is all about balance. For the best outcome, you need to create enough space for the right amount of crabmeat to balance with the cucumber. Just as in life, we must have the right amount of space for play to allow space for our best self!