

# **Crab-Stuffed Snow Peas**

## **Instructions & Ingredients**

**1/2 lb. fresh snow peas-wash, split on top side to form boat, blanch for 10 seconds in boiling water then submerge in cold water. Drain & cool. Stuff with crab filling-1 heaping teaspoon for each. Chill till ready to serve.**

## **Crab Filling**

**12 oz fresh crab well drained 2 hard cooked eggs finely chopped 4 tablespoons mayo 3 dashes hot sauce (optional) 1 teaspoon capers 3 tablespoons finely chopped celery**