

BBQ CRAB LETTUCE WRAPS

INGREDIENTS:

3 – 6 oz. cans Bumblebee Crab Meat
¼ cup Hoisin Sauce
¼ BBQ Sauce
1 T. fresh Ginger Root, grated
1 Garlic Clove, minced
¼ cup Pine Nuts, lightly toasted
2 T. Crystallized Ginger, finely minced
½ cup fresh Cucumber, seeded and chopped
8-10 large Lettuce Leaves

DIRECTIONS:

1. In large skillet over medium heat, blend together Hoisin sauce, BBQ sauce, ginger root, and garlic.
2. Stir until hot and well incorporated.
3. Add crab meat, pine nuts, and crystallized ginger, tossing gently until heated through.
4. Remove from heat and add cucumber.
5. Spoon a bit of the crab mixture into each lettuce leaf.
6. Wrap up like a crepe.
7. Serves 8-10.

GAIL'S ADDITIONAL NOTES

My mother didn't make this often, because some of the ingredients were hard to get in Jackson – but it was delicious! The recipe originally came off the inside of the label from a can of Bumblebee Crabmeat.