



Crab Martini

- 1 lb dungenes crab meat
- 2 lemons, zest grated and juiced, plus juice for coating glass rims
- About 1 tablespoon mayonnaise (just enough to hold it together)
- About 1 tablespoon Dijon mustard
- 12 asparagus stems, bottom halves chopped, tops left whole
- Lords of Salt Serrano Lime salt
- 4 Swiss chard leaves, to serve
- 4 whole olives, for garnish
- 4 lemon slices, for garnish
- Water crackers or toast points, to serve

Just before serving, gently combine the crabmeat with the zest, juice, mayonnaise, mustard, and chopped asparagus stems; Serrano Lime salt, to taste.

To serve: spread some Serrano salt onto a plate and crush to make smaller, rim the martini glasses with lemon juice, and dip them into the salt. Line each glass with a chard leaf and fill with the crab mixture. Garnish each martini with 3 asparagus spears, an olive, and a lemon slice. Serve with water crackers or toast points.