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Decadent Dungeness Crab Bread

This is the bread of your dreams! The bubbly, cheesy mixture combined with delicate, mouth-watering pieces of fresh Dungeness Crab make this bread out of this world. Enjoy!

Ingredients:

- 1 Pound of fresh Dungeness Crab Meat from The Fish Folks
- 1 loaf of fresh French bread
- ¾ cup of Mayonnaise
- 1 cup freshly grated Parmesan cheese
- ½ cup chopped green onions
- 1 organic lemon (use the zest and juice)
- ¼ cup of finely chopped parsley
- 1 teaspoon Worcestershire Sauce
- ½ teaspoon of garlic powder

Directions:

Slice the French bread lengthwise in half and place the bread on a baking sheet. Next, empty the fresh Dungeness Crabmeat into a fine mesh strainer to drain the crab juice. Double-check and remove any shells while the crabmeat is draining. Mix all the remaining ingredients in a medium bowl. Add the Dungeness Crab and gently stir to combine the crab and cheesy mixture. Spoon the Crab mixture over the open slices of bread and spread evenly. Leave the bread on the baking sheet and place it under the oven broiler on high heat. Watch the bread carefully and broil until bubbly and lightly browned. This will take about 5-7 minutes. Slice the bread into desired portions and serve with a Caesar salad or your favorite soup.

Servings: 6 dinner portions or 10-12 appetizer portions