



DECORATING TIPS

VIRGINIA CRABMEAT ON ARTICHOKE BOTTOMS

VIRGINIA CRABMEAT ON ARTICHOKE BOTTOMS

4 servings

- 1/2 pound fresh lump crabmeat
- 1 1/2 tablespoons plus 2 teaspoons lemon juice
- Boston lettuce leaves
- 1 can (14 ounces) artichoke bottoms
- 4 tablespoons mayonnaise
- 1/4 teaspoon dried thyme
- lemon zest
- 4 sprigs parsley
- 4 sprigs fresh lemon thyme



Pick over the crabmeat and discard any bits of shell or cartilage. Sprinkle 1 1/2 tablespoons of lemon juice over the crabmeat and mix gently to avoid breaking the lumps. Make four roses from the lettuce by taking three or four inner leaves for each one and form them into a circle. Place an artichoke bottom in the center of each rose, then divide the crabmeat into four servings and form a mound on each of the artichokes. Mix 1 to 2 teaspoons lemon juice with the mayonnaise and dried thyme and place a dollop on each serving. Garnish with curled lemon zest and a sprig of parsley and lemon thyme.

This recipe was taken from Susan Hight Rountree's book *From a Colonial Garden*.