



## **Olive on Tap Grilled Crab Stuffed Avocados**

**INGREDIENTS: For the Avocados:** 6 ripe avocados \* 1/4 cup ***Olive on Tap Shallot Olive Oil*** \* **For the Crab Filling:** 1 cup shredded crab meat \* 1/2 cup shredded cheddar cheese \* 1/4 white onion, minced \* 2 eggs \* 1 teaspoon Old Bay-type seasoning \* 1 tablespoon lemon juice

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Directions Prep: 20 Minutes, Cook: 20 Minutes... Preheat your grill to 500°F. Slice avocados in half, remove pit and brush with olive oil. Place directly onto grill grate, cut side down. Cook for 2 minutes and remove from grill. Reduce heat to 350°F. Combine crab meat, cheese, onion, eggs, Old Bay seasoning and lemon juice in a medium-size bowl. Stuff avocado halves with crab filling. Place on top warming rack, skin side down. Cook for 15 minutes. Remove from grill and serve