

Brioche Crab Melts with Truffle Butter

Makes 16 Hors D'Oeuvres:

Ingredients

16 brioche buttons, about 2 inches in diameter, sliced in half
3 ounce container truffle butter, softened
1/2 cup mayonnaise
1/4 cup red onion, minced
1/4 cup flat leaf parsley, chopped
1/2 granny smith apple, cored and diced
1 tablespoon fresh lime juice
few squirts of hot sauce
kosher salt and freshly ground black pepper
1 pound lump crabmeat, picked over
1 1/2 cups gruyere cheese, grated

Preparation

Preheat broiler.

Spread truffle butter on cut sides of brioche and place on baking sheet.

Broil rolls about 6 inches from heat, until toasted.

Reduce oven to 400 degrees.

In a large bowl, mix the mayo, red onion, parsley, apple, lime juice, and hot sauce.

Season with salt and freshly ground pepper.

Fold in crabmeat; taste and adjust seasoning.

Top the bottom halves of the brioche buttons with crab salad.

Sprinkle grated gruyere cheese over crab.

Bake in upper third of oven until cheese is bubbly and melted.

Place brioche tops onto sandwiches and serve.

passioneats | 2.25.2011

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