

Crab Tostadas with Sriracha Guacamole

1 (16 ounce) package tostadas (or fresh made)
16 ounces Dungeness crab
1 lime, juiced
2 tablespoons olive oil
Salt and pepper

***** Garnish

2 tomatoes, seeded and diced
1 red pepper, finely diced
1 jalapeno, finely diced
1/2 medium onion, finely chopped
¼ cup cilantro, finely chopped

*****Guacamole

3 Haas avocados, halved, seeded and peeled
1 lime, juiced
1/2 teaspoon kosher salt
1/2 teaspoon ground cumin
1 teaspoon Sriracha
1/2 medium onion, diced
1 tablespoon chopped cilantro
1 clove garlic, minced
2 tablespoon sour cream

1. You can fry your own tortilla but store bought are just fine
2. In a large bowl, pull crab apart and check for any shell pieces. Combine lime juice and olive oil and dress crab with dressing and season with salt and pepper to taste.
3. In another bowl combine diced tomatoes, diced peppers, onions and cilantro.
4. In bowl of food processor combine all ingredients and pulse until well combined.
5. Spread 1 tablespoon Guacamole on tostada top with 1 ounce of crab meat and garnish with pepper mixture