



## **Crab Sliders**

### ***Ingredients:***

2 pounds of picked through cooked crab claw meat  
4 small diced stalks of celery  
1/2 cup of finely sliced green onions  
1/4 cup of finely sliced chives  
2 tablespoons of chopped parsley  
1/2 cup of mayonnaise  
1 tablespoon of Dijon or spicy mustard  
1 roasted, peeled, seeded and small diced red bell pepper  
1 roasted, peeled, seeded and small diced Poblano pepper  
Old Bay seasoning to taste  
12 leaves of butter leaf lettuce cut in half  
24 small potato, sweet or dinner rolls  
Kosher salt and fresh cracked pepper to taste

### ***Preparation:***

1. In a large bowl mix together the crab claw meat, celery, green onions, chives, parsley, mayonnaise, mustard, peppers, old bay seasoning and salt and pepper until combined.
2. Place in the refrigerator until completely cool.
3. To plate: Place the leaf lettuce on the dinner rolls with a small amount of the crab salad on top.
4. Serve with top of the bun.