

Crab Mayo Sandwiches on Sasasunakku.com

This is more of a suggestion than a recipe, but don't leave out the rice vinegar, it really gives it a tangy kick. This made 3 sandwiches using weckerl, a kind of chewy rustic walnut roll they sell here in Austria. You could use ciabatta, or a loaf of walnut bread to approximate the chew on the one hand, the nutty crunch on the other but it might be hard to get both in one unless you can also get walnut weckerl where you are.

1 cup of red crab meat (as opposed to the more pinky looking stuff), well drained of any liquid

3-4 tablespoons Kewpie mayonnaise (I'm afraid it really has to be Kewpie)

1 teaspoon rice vinegar

Lots of freshly ground pepper

Pinch salt

1 sliced spring onion

3-4 leaves of iceberg lettuce, well washed and dried

Mix the crab, mayonnaise, vinegar, salt and pepper and spring onion together. Cut the rolls and lay on the lettuce and cover generously with the crab. I'm sure they'd be great with a beer.