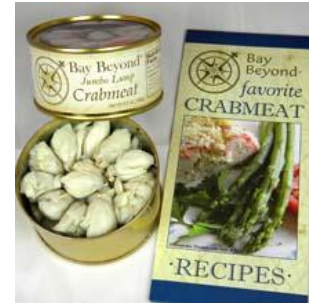


Crab Stuffed Tomatoes



Ingredients

- 1 can **Bay Beyond® Lump* Crabmeat**
- 1 tbsp. sour cream
- 1 tbsp. mayonnaise
- 1 tbsp. capers, drained
- 1/4 cup celery, finely chopped
- Dash Worcestershire sauce
- Dash Tabasco sauce
- 1 tsp. onion, grated
- 2 lemon wedges
- 2 Romaine lettuce leaves
- 2 ripe tomatoes, medium



Instructions

Drain crabmeat well and chill in refrigerator. Arrange lettuce and lemon wedges on serving plates. Mix all other ingredients except crab and tomatoes in large bowl, then gently fold in chilled crabmeat. Cut each tomato into wedges, leaving bottom slightly intact, and place on top of lettuce. Divide crab salad into two portions and arrange in center of tomato wedges. Chill until ready to serve. Serves two. (*Optional: Sprinkle with **Chesapeake Bay Seasoning**.*) *Lump crabmeat preferred.