Crab, Avocado & Watercress Sandwiches

Serves 12

Ingredients

3 tablespoons mayonnaise

1 tablespoon snipped fresh chives

1 teaspoon lemon juice

1 cup fresh lump or jumbo crabmeat chopped, cooked, flaked and cartilage removed, or drained pasteurized canned lump crabmeat

⅛ teaspoon ground white pepper

Dash kosher salt or salt

8 slices firm-textured white or wheat sandwich bread thinly sliced

2 tablespoons butter softened

1 avocado halved, pitted, peeled and sliced

½ cup loosely packed watercress rinsed and dried, thick stems discarded

Handful of chives as desired

Preparation

1. In a small bowl, combine mayonnaise, 1 tablespoon chives and lemon juice. Add crabmeat and stir with a fork to combine. Season with white pepper and salt.
2. Spread one side of each slice of bread with butter. Arrange avocado slices on half of the buttered bread slices. Top with crab mixture.
3. Add watercress. Top with remaining bread slices;

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buttered-side down.

4. Trim the crusts from bread. Cut each sandwich into 3 equal pieces. (Sandwiches can be filled and refrigerated, covered tightly with plastic wrap, for one hour before serving.)

5. Garnish with additional chives before serving. Makes 12 small sandwiches.