

◆ HANDLEY VIOGNIER ◆

CRAB AND MANGO SALAD

1/2 pound crab meat
3 green onions, sliced
2 ribs celery, finely chopped
1/2 mango, peeled and finely chopped
3 tablespoons mayonnaise

Zest of 1 lemon
Juice of 1/2 lemon
1 teaspoon whole ground mustard
1 teaspoon Worcestershire sauce
Salt & freshly ground pepper to taste

Pick over crab meat, removing any shell fragments. Add onions, celery, and mango. Combine mayonnaise, lemon zest, lemon juice, mustard, and Worcestershire sauce. Pour over crab mixture and mix lightly. Season with salt and pepper.

Serve as an appetizer on endive or romaine spears or on a bed of salad greens.

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