

# Dungeness Crab Wrap

## Ingredients:

1 lb. dungeness crab meat  
(4) 12-14 inch flour tortillas, warmed  
4 oz. Brie cheese, ripe, diced  
4 cups mixed baby lettuces  
2 cup tomato, diced  
4 slices bacon, cooked  
1/2 C mayonnaise  
1-1/2 tsp. fresh dill, chopped  
1 avacadoe, peeled, pitted, and sliced thin  
fresh lemon  
salt and pepper to taste

## Method:

Mix the dill and mayonnaise together in a bowl, season. Place crab meat and brie in a saute pan; warm over medium heat until crab is warm and cheese starts to melt. Lay out the warm tortillas and spread 1 oz. of the dill mayonnaise mixture over each tortilla. Top with 1/4 of the crab and brie mixture, 1 cup of the mixed lettuces, 1/4 cup diced tomato and 1 slice of bacon, lightly chopped. Fold in avacadoe slices. Fold in the ends and roll up like a cigar. Cut in 1/2 on the bias and serve.

Servings: 4