

BAKED CRAB PUFFS WITH SPICY PINEAPPLE DIPPING SAUCE

INGREDIENTS

for the dipping sauce

1/2 cup rice vinegar

3/4 cup brown sugar

2 tablespoons ketchup

1 teaspoon red chile flakes

1/2 cup plus 1 tablespoon water

1 tablespoon cornstarch

1/2 cup pineapple chunks

for the crab puffs

4 tablespoons sour cream

8 ounces cream cheese, at room temperature

2 green onions, sliced

2 garlic cloves, minced

1/2 teaspoon ground ginger

2 teaspoon soy sauces

1 teaspoon Sriracha

1 teaspoon sugar

1 3/4 pounds crab meat

2 sheets puff pastry, defrosted

DIRECTIONS

For the sauce, which can be made up to a week in advance, the following: In a small saucepan set over medium-high heat, whisk together the vinegar, brown sugar, ketchup, chili flakes, and 1/2 cup of the water. Combine the remaining 1 tablespoon of water with the cornstarch and whisk into the sauce. Bring to a boil then turn off the heat. Let cool. Once cooled, add the pineapple and using a blender, puree thoroughly.

For the crab puffs, preheat the oven to 400°F. Spray a mini muffin tin with nonstick cooking spray

In a medium bowl combine sour cream, cream cheese, garlic, ginger soy sauce, sriacha, and sugar. Gently folding the crab and green onion in last.

Roll the puff pastry out gently on a floured board (you won't have to roll out too much; just so that the seams are repaired). Using a square cookie cutter (or a ruler and pizza wheel) cut the puff pastry into 12 squares. Press each square into the muffin tin. Repeat with other pastry sheet. Divide the crab mixture between the pastry cups. You can refrigerate the puffs for 1 day at this point before baking.

Bake for 14-18 minutes, or until golden.