



Crab Stuffed Peaches

Ingredients

- 1 cup shredded iceberg lettuce
- 4 peaches cut in half, stones removed
- 1/4 cup [Fustini's Peach balsamic](#) (reduced by half to make a syrup)
- 2 stalks of celery, small diced
- 1 jalapeno pepper, seeded and minced
- 1/2 red pepper, finely diced
- 1 teaspoon [Fustini's Garlic olive oil](#)
- 1 teaspoon [Fustini's Aji Verde Crush olive oil](#)
- 4 scallions, thinly sliced
- 1 cup mayonnaise
- 1 teaspoon Old Bay Seasoning
- 1 teaspoon [Fustini's Sicilian Lemon balsamic](#)
- 1 pound cooked crabmeat - blue crab, snow crab or king crab
- 1 tablespoon parsley, chopped

Directions

Step 1.

Spread the lettuce on the bottom of a serving platter. Brush the cut sides of the peaches with the Fustini's Peach balsamic syrup and nestle the peach halves, cut side up in the lettuce.

Step 2.

Combine the celery, jalapeno, red pepper, Fustini's olive oils, scallions, mayonnaise, Old Bay and Sicilian Lemon balsamic in a small bowl. Fold in the crab meat. Spoon the mixture into the peach halves. Garnish with chopped parsley.