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Alaska Dungeness Crab Tacos with Bacon and Apple Jicama Salsa

Prep time: 20 minutes

Cook time: 0

Servings: 4 (2 tacos each)

Apple Jicama Salsa:

- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1 Tablespoon brown sugar
- 2 dashes hot pepper sauce
- 1 teaspoon lime zest
- 1 Tablespoon whole grain mustard
- 1 teaspoon garlic powder
- 1 Tablespoon prepared horseradish sauce
- Salt and pepper, to taste
- 1 small carrot, grated
- 1 bunch green onions, finely diced
- 1 large green apple, diced small
- 1/2 cup jicama, diced small
- 1/4 cup cilantro, roughly chopped
- 1 red (or green) jalapeño, seeded and finely chopped

- 8 small (6-inch) tortillas
- 6 slices bacon, cooked and crumbled
- 10 ounces Alaska Dungeness crabmeat (cooked)
- 1 cup white cheddar cheese, crumbled

Salsa: In a small bowl, combine mayonnaise, sour cream, brown sugar, hot pepper sauce, lime zest, mustard, garlic powder, and horseradish sauce; mix well. Season with salt and pepper, to taste. Add carrot, onion, apple, jicama, cilantro, and jalapeño. Mix well until ingredients are coated. Set aside.

To assemble tacos: Warm tortillas according to package instructions. Divide bacon, crabmeat, and cheese evenly among tortillas. Top with Apple Jicama Salsa.

Recipe by Gretchen Whelan, San Francisco, CA