Dungeness Crab Nachos

Serves 4

Prep and cook time: 30 minutes

1 tsp olive oil
2 Tbsp butter
1 small can yellow corn 8.5 oz (drained)
1/2 tsp cumin
1/2 tsp chili powder
1/4 tsp sea salt
1/4 tsp black pepper
1 clove garlic, minced
8 ounces Oregon Dungeness lump crab meat
1/2 cup sour cream
2 Tbsp mayonaise
1 small can chopped green chilis 4.5 oz (drained)
2 1/2 cups Tillamook Mexican Four Cheese, shredded
1 avocado peeled and diced
4 strips crispy bacon, crumbled
1/4 cup chopped chives
Yellow and blue corn chips

1. Over medium heat melt butter and oil in sauté pan, add yellow corn, cumin, chili powder, sea salt and pepper stirring 3 to 4 minutes until corn is golden brown. Add garlic and simmer additional minute.

2. Add lump Dungeness crab, sour cream, mayonaise, and green chilis to corn mixture. Stir gently over medium heat (approximatley 3 minutes) being careful not to break up crab meat too much. Remove from heat.

3. On rimmed baking sheet arrange one layer of mixed corn chips, top with half of crab mixture, and half of shredded cheese. Repeat with second layer of corn chips, crab mixture and shredded cheese.

4. Bake chip layers at 300 degrees until heated thoroughly or until cheese has melted. Broil if toasty cheese is preferred. Top with diced avocado, crumbled bacon and chives.

5. Serve warm and enjoy with your favorite Fairsing Vineyard Chardonnay.