

SCHRAMSBERG

# RECIPE

## CRAB AND ASPARAGUS TOAST

PAIR WITH:  
J. SCHRAM ROSÉ

### INGREDIENTS

1/2 pound jumbo lump crabmeat,  
picked through

2 tablespoons mayonnaise

2 teaspoons dijon mustard

1/4 teaspoon paprika

1/4 teaspoon cayenne pepper

2 teaspoons fresh lemon juice

1 scallion, thinly sliced

Kosher salt

4 slices Texas toast

4 tablespoons unsalted  
butter, melted

3 ounces Gruyere cheese (half  
grated, half thinly sliced)

1 bunch asparagus, trimmed and  
halved lengthwise

Freshly ground black pepper



### PREPERATION

- Mix the crabmeat with the mayonnaise, mustard, paprika, cayenne, lemon juice, scallion and a pinch of salt in a bowl. Set aside.
- Preheat the broiler. Brush both sides of the Texas toast with half of the melted butter. Place on a baking sheet and broil until golden brown on top, about 3 minutes.
- Remove from the oven and flip the bread; top with the crab mixture, spreading it almost to the edges. Sprinkle with the grated cheese.
- Toss the asparagus with the remaining melted butter in a medium bowl and season with salt and black pepper. Arrange side by side on the toast, then arrange the cheese slices across the middle of the asparagus.
- Return to the broiler until the asparagus is tender and the cheese melts, about 4 more minutes.
- Let sit for 3 minutes so the cheese can set, slice diagonally and serve.