



## Crab Macaroons

**Chef Tim Hill**  
**CENTER Banquet Kitchen**

- 1 tsp chopped fresh ginger
- 1 tsp chopped fresh garlic
- 1 T chopped cilantro
- 1 T chopped mint
- 1 T sesame oil
- 1 lb fresh crab meat
- 1/3 cup unsweetened coconut
- 3 egg whites whipped to soft peaks
- 3 large basil leaves chopped

Combine all ingredients but the eggs. Gently fold in egg whites. Form into 2" round cookies and bake at 450 degrees for 15 minutes, turning half way through. Makes 12 macaroons.

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