

Crab Wraps

2 ½ pounds imitation crab (You can buy this at Cosco—it comes 4 small packages, totally 2 ½ pounds.)

2 bunches cilantro—Cut off the ends and wash the cilantro. Spin dry in a salad spinner.

3 heaping Tablespoons mayonnaise

1 Tablespoon Asian Chili Sauce or Sriracha hot chili sauce by Huy Fong Foods.

The first type of chili sauce is available at Vons and can be bought with garlic, if you choose. The second type of sauce can be purchased at Indochina Market located in the K-Mart shopping center.

2 avocados, sliced lengthwise into ¼-inch slices. *Sprinkle with lime or lemon juice to keep them from turning brown.*

1 8 ounce package of cream cheese, at room temperature

1 bottle of peanut sauce.

Originally I used Williams-Sonoma Peanut Sauce which sells for about \$8.00 a bottle. Then I discovered Wolfgang-Puck's peanut sauce in the Deli section at Gealsons. It is only about \$4.00 a bottle and is just as good.

Put about 1/3 of the cilantro in a food processor and pulse until it is coarsely chopped. Add about ½ pound of the imitation crab to the processor and pulse until chopped and mixed with the cilantro. Place in a mixing bowl. Repeat this process until all the cilantro and crab has been coarsely chopped.

Add the mayonnaise and Chili Sauce to the mixing bowl and stir mixture gently with a fork until the mayonnaise and chili sauce are evenly distributed. *You may wish to add more or less chili sauce according to personal taste. I do not add a lot of mayonnaise because I really don't want to taste it. Some mayonnaise, however, is necessary to hold the mixture together.*

In a mixing bowl, beat the softened cream cheese with about ½ bottle of the peanut sauce until thoroughly blended.

Slice off the sides of the tortillas as shown in the picture. Spread the tortilla with a thin layer of the cream cheese mixture. *The cream cheese acts as glue to hold the roll together.*