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# Papaya Stuffed with Curried Crab

*Kay Elizabeth Kennerty*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 8

**1 can (6 ounces) lump crabmeat, picked over and shells discarded**

**2 scallions (white part only), diced**

**1/4 cup celery, diced**

**1/4 cup mayonnaise**

**1 teaspoon fresh lemon juice**

**1/2 teaspoon curry powder**

**salt (to taste)**

**white pepper (to taste)**

**4 papayas, halved and cored**

Preheat the broiler.

In a medium bowl, toss together the crabmeat, scallions and celery.

In a small bowl, combine the mayonnaise, lemon juice, curry powder, salt and pepper. Add three-quarters of the mayonnaise mixture to the crabmeat mixture. Combine well. Reserve the remaining mayonnaise mixture.

Stuff each papaya half with some of the crabmeat. Top with a dab of the reserved mayonnaise mixture. Place the stuffed papayas on a baking sheet.

Place under the broiler until the tops are slightly brown, 2 to 3 minutes (watch carefully).

(Diced chicken or turkey may be substituted for the crabmeat.)

## **Appetizers**

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*Per Serving (excluding unknown items): 124 Calories; 6g Fat (42.2% calories from fat); 4g Protein; 15g Carbohydrate; 3g Dietary Fiber; 16mg Cholesterol; 96mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 Fruit; 1/2 Fat.*