

Crab, Avocado & Grapefruit Salad

chive vinaigrette

Serves 2

Ingredients for the Salad ~

1/2 lb lump crab
1 T finely chopped celery
1 avocado halved, pitted, and sliced
Juice from ½ lemon
1 pink grape fruit wedged
Coarse salt & pepper
2 cups mixed greens
1/4 C fresh chive pieces

Ingredients for the Chive Vinaigrette ~

1 C olive oil
1/2 C snipped chives
2 T crème fraiche
2 t Dijon mustard
1 T champagne vinegar
1 T fresh lemon juice
kosher salt & fresh black pepper to taste

Preparation ~

For the vinaigrette, combine the olive oil and the snipped chive in a blender and blend until smooth. Pour out ¼ C to use in the vinaigrette. Reserve the rest of the oil for another use. (It will keep for about 2 weeks covered tightly). In a small bowl whisk together the crème fraiche, mustard, vinegar and lemon juice. Slowly add the ¼ C chive oil while whisking constantly. Season to taste with salt & pepper.

In a bowl, combine the crab meat, celery, and 3 T of the vinaigrette and stir gently to coat. In another bowl toss together the avocado and lemon juice. Set both bowls aside.

To assemble the salad, add the crab mixture, avocado slices with lemon juice and 2 T of the vinaigrette to the grape fruit sections, toss to mix. Season with salt & pepper to taste.

Make a bed of the mixed greens on a chilled plate. Mound half of the crab salad in the middle of each plate. Drizzle with the remaining vinaigrette. Scatter the chive pieces over the top and serve immediately.