

CHILLED CITRUS CRAB SALAD

Serves 4 | Prep Time - 10 Minutes | Ready in - 35 Minutes

Ingredients

1/2 pound lump crab
1 cup grilled fresh corn (cut off cobb & chilled)
1/2 cup diced English cucumber
1/2 cup small dice heirloom tomato
2 TBSP fresh chives
1 TBSP small dice fresh bell pepper
2 TBSP small dice red onion
1 tsp small dice fresh jalapeño
2 lemons; zest & juice
1 lime; juice
1/2 cup diced ripe avocado
2 finely chopped garlic cloves
1 tsp chili sauce or sriracha
1/3 - 1/2 cup extra virgin olive oil
1/2 tsp honey
1 TBSP Dijon mustard
kosher salt to taste
black pepper to taste

WINE PAIRINGS

Childress Vineyards
Three White or
Three Rosé

Directions

- 1 In a small bowl, create the vinaigrette by combining honey, Dijon mustard, zest, juices, chili sauce, garlic, and salt and pepper to taste.
- 2 Using an immersion blender (or quickly by hand), slowly drizzle olive oil into vinaigrette mixture to emulsify and combine thoroughly. Refrigerate for 30 minutes.
- 3 In a medium size bowl, create the salad mixture by combining corn, tomatoes, chives, red onion, cucumber, bell pepper, jalapeño, avocado, crab. and salt and pepper to taste.
- 4 Add the vinaigrette to the salad mixture. Gently toss all ingredients as to not mush the avocado or shred the crab.
- 5 Serve chilled with artisan crackers or tortilla chips. Enjoy!

Will keep for two days in refrigeration; Cover tightly.



CHILDRESS  VINEYARDS