

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

Chive Vinaigrette:

- ½ cup olive oil
- ¼ cup minced fresh chives
- 1 tablespoon sour cream
- 1 teaspoon Dijon mustard
- 2 teaspoons white wine vinegar
- 2 teaspoons lemon juice
- Kosher salt and freshly ground pepper
- ½ teaspoon Aleppo pepper

For the Salad:

- ½ pound Dungeness crab meat, or other kinds of crab (*pick over for cartilage or shell fragments*)
- 1 avocado, peeled and diced
- Juice of ½ lemon
- 1 pink grapefruit, peeled and cut into small dice, avoiding the membrane as much as possible
- Coarse salt and freshly ground pepper
- Chive Vinaigrette
- About 6 heads endive, depending on their size, with the leaves separated
- Chopped chives, for garnish

CRAB, AVOCADO AND GRAPEFRUIT SALAD ON ENDIVE

SERVES ABOUT 12 PEOPLE

Wine Pairing Suggestions: Bubbly or Rosé d'Or, Brut

Dungeness crab is one of the gems of the Pacific; when it's in season we eat it as often as possible. This hors d'oeuvre is a wonderful addition to a holiday buffet, because it's the perfect contrast to traditionally rich dishes. You can assemble the salad hours in advance, the citrus will prevent the avocado from getting brown. I like to serve this on endive leaves, but a cracker or crostini would also be a lovely vehicle. Conversely, serve it as a first course on a bed of salad greens.

1. First make the vinaigrette by combining all of the ingredients in a small bowl or a screw top jar. Whisk or shake them until emulsified. Taste and adjust the seasonings and balance to your liking.
2. Put the crab, avocado, lemon juice and grapefruit all in a medium mixing bowl. Stir gently to combine everything, without breaking the pieces up too much. Add about half of the vinaigrette and combine. Taste the salad and add more vinaigrette if you like (*the vinaigrette will keep and can be used on other salads, if you don't use it all here.*) Once you get the salad tasting just the way you like it you can hold it in the refrigerator until ready to assemble and serve. Spoon the salad onto the wide end of the endive leaves, garnish with chopped chives and serve cold or at room temperature.

Loosely adapted from a recipe by Williams-Sonoma

R·STUART & C.
..... WINERY