

Crab Salad with Citrus Vinaigrette

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This delicate salad proves that you can enjoy seasonal seafood year-round. Soft, tender crab meat gets the special treatment with this citrus-herb vinaigrette.

Ingredients:

2 pounds lump crab meat
½ cup diced red onions
¼ cup diced red bell pepper
¼ cup diced green bell pepper
½ cup mayonnaise
3 tablespoons olive oil
2 tablespoons Dijon mustard
2 tablespoons champagne vinegar
1 tablespoon lemon juice
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh parsley
½ teaspoon salt
¼ teaspoon black pepper

Directions:

- 1) Combine crab meat, onion, and peppers in a large bowl. Set aside.
- 2) Combine remaining ingredients in a blender or food processor; puree until smooth. Pour over salad; toss well.
- 3) Place a ring mold in the center of the serving plate; add salad and press lightly. Chill at least 1 hour; remove mold and serve.