

Dungeness Crab and Fuji Apple salad

Serves 4

For the curry mayonnaise dressing

- 1 egg yolk
- ¼ cup rice vinegar
- Salt
- 1 tsp curry powder
- 1 cup grapeseed oil

For the salad

- 1 lb Dungeness crab meat
- 1 fuji apple, peeled and cubed
- 1 celery stalk, diced
- 1 cucumber, peeled and diced
- ½ yellow pepper, seeded and diced
- 1 shallot, finely diced
- 1 tsp lemon zest
- Frisee or other delicate greens

Prepare the mayonnaise – Add the egg yolk, vinegar, ½ tsp salt, and the curry powder to a blender jar. Blend until smooth. Slowly add the oil with the blender running. Continue blending until the mixture reaches the desired consistency.

Make the salad – combine all of the salad ingredients except the greens in a large bowl. Add some of the mayo and toss.

Plate the salad – place some greens on each plate. Scoop the dressed salad mixture on top.