



TASTING TABLE

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Crab with Fennel, Watercress and Oro Blanco Salad

Recipe adapted from Remi Lauvand

Makes 2 servings

- 1 Oro Blanco grapefruit.
- 1 ounce extra-virgin olive oil
- Salt and pepper
- 1 medium fennel bulb, thinly shaved
- 1 bunch watercress (or approximately 2 cups)
- One 4-ounce jar roasted red peppers, drained and cut into ¼-inch strips (about ½ cup)
- 4 ounces Dungeness crabmeat, picked over

1. To segment the grapefruit, cut a thick slice off of both ends. Stand the grapefruit onto a cutting board and, using a sharp knife, cut away the peel of the fruit, making sure not to cut off too much flesh. Hold the grapefruit over a bowl to catch any juices, and carefully cut out the segments away from the membrane. Squeeze any remaining juice from the membrane. Set the grapefruit segments aside.
2. In the bowl with the juice, whisk in the olive oil and season with salt and pepper.
3. In a large bowl, toss the shaved fennel, watercress and the roasted pepper strips with the grapefruit dressing, reserving 1 tablespoon of the dressing.
4. In another bowl, toss the crabmeat with the grapefruit segments and the remaining dressing. To serve, place the salad in the center of a plate and top with the crab mixture.

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