

King Crab with a Tomato, Sweet Pepper, Cucumber Emulsion

What You'll Need

- › 3.5 lbs fresh Red Sun Farms assorted tomatoes, diced
- › 1 ½ Red Sun Farms seedless cucumbers skin on, diced
- › 1 garlic cloves, minced
- › ¼ cup red wine vinegar
- › ½ cup olive oil
- › 1 tbs honey
- › 1 tsp lemon juice
- › ½ cup Red Sun Farms assorted sweet peppers ,diced
- › Salt and white pepper, to taste
- › ½ cup Greek yogurt
- › 12 oz Alaskan king crab, poached in butter and dill

Garnish

- › 2 tsp parsley, chopped
- › 1 Red Sun Farms small tomato, diced
- › ½ seedless cucumbers skin on, diced
- › 1 avocado



Directions

Tomato, Sweet Pepper, Cucumber Emulsion

1. In a non-reactive container, combine assorted tomatoes, 1 ½ cucumbers, red wine vinegar, and olive oil.
2. Cover and refrigerate for 4 hours or overnight.
3. Puree chilled marinated ingredients in blender until smooth.
4. Stir in peppers, lemon juice and honey.
5. Add salt and pepper to taste.

Garnish

1. Combine parsley, small tomato, ½ seedless cucumber, diced.
2. Slice avocado into thin slices.

Presentation

1. Cut crab meat in to small sections.
2. Draw three lines with Greek yogurt.
3. Spoon tomato, sweet pepper, cucumber emulsion between Greek yogurt lines.
4. Place pepper , tomato, cucumber garnish on one end.
5. Place avocado on opposite end, in a shingle pattern.
6. Place crab meat on center of plate.