



Pacific Rim Crab Salad

Pairs With 2012 Migration Sonoma Coast Chardonnay Charles Heintz Vineyard

Serves 6

Ingredients

16 Ounces Canned or Fresh Crab Meat
2 Cloves Garlic, Minced
3 Tablespoons
¼ Cup Cilantro, Chopped
2 Green Onions, Thinly Sliced
1 Tablespoon Soy Sauce
1 teaspoon Sambal
2 Tablespoons Canola Oil
¼ Cup Mayonnaise
Zest of 1 Lime
Juice of 1 Lime

Method

In a sauce pan, heat oil, garlic and ginger until it bubbles. Mix all other ingredients in a bowl and add ginger & garlic mixture. Gently stir just until mixed. Set aside.

Citrus Vinaigrette

In a medium sized bowl, mix:
Zest & Juice of 1 each Lemon, Lime & Orange
1 Teaspoon Ginger, Minced
1 Tablespoon Honey
1 Tablespoon Rice Vinegar

Add and process until just emulsified:
¾ Cup Canola Oil

Use dressing and toss with salad greens to taste. Serve with Crab Salad on side.

*Recipe Courtesy of Maegen Loring
Food & Beverage Manager, The Chardonnay Symposium
Maegen Loring Catering*