

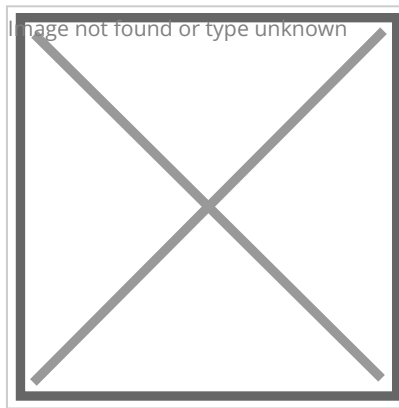
## King Crab with a Tomato, Sweet Pepper, Cucumber Emulsion

### 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.