

King Crab with a Tomato, Sweet Pepper, Cucumber Emulsion

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We love mixing flavors and textures, and this recipe is no exception. We've got King Crab with tomatoes, cucumbers, sweet bell peppers, honey, lemon juice, dill and Greek yogurt. This dish is sure to appeal to your senses.

Timing

Prep time	Total time	Skill level
		Hard

What You'll Need

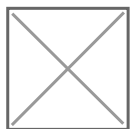


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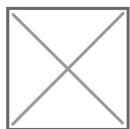
3.5 lbs fresh Red Sun Farms assorted tomatoes, diced



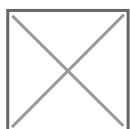
1 ½ Red Sun Farms seedless cucumbers skin on, diced



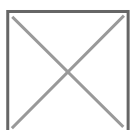
1 garlic cloves, minced



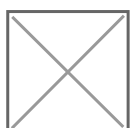
¼ cup red wine vinegar



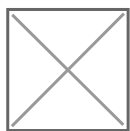
½ cup olive oil



1 tbs honey



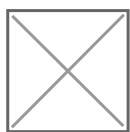
1 tsp lemon juice



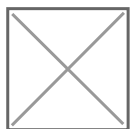
½ cup Red Sun Farms assorted sweet peppers ,diced



Salt and white pepper, to taste



½ cup Greek yogurt

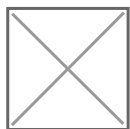


12 oz Alaskan king crab, poached in butter and dill

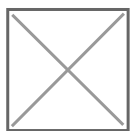
Garnish



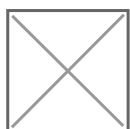
2 tsp parsley, chopped



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.