

Fuji apple, fresh crab, avocado, radish and mint salad in a ginger-lime vinaigrette

Yield: 8 servings

Ingredients:

For Salad

1 pound fresh lump crab meat, picked through to remove any shells
4 ripe avocados, halved and cut into slices (leave skin on)
4 Fuji or other tart red apples, cut into thin slices
4 oz. of rainbow microgreens
1 bunch mint, chiffonade, reserving 8 small mint leaves as garnish
4 red or purple radishes, cut into thin rounds
4 limes, split in half

For Ginger-Lime Vinaigrette

2 teaspoons fish sauce
juice of 1-2 limes, depending on size and juiciness
 $\frac{1}{2}$ tsp sugar
1 tsp fresh ginger, finely minced
fresh cracked black pepper, to taste
2-3 Tbl. of olive oil (not extra virgin or any oil that has a lot of olive flavor)

Directions:

- 1) Make the vinaigrette. Gently whisk the first 5 ingredients together. Taste and adjust seasoning and/or acidity. Gently whisk in the olive oil. Let sit while you are building the salads.
- 2) Slice all apples thinly or with a mandolin. Dress the apples with just enough of the vinaigrette to lightly coat all apples.
- 3) Set 8, 3-inch ring molds in the middle of 8 cold salad plates. In the bottom of each ring mold, place apples slices from approximately $\frac{1}{2}$ of an apple. Make sure that the round outsides of the apple slices are flush with the insides of the ring mold and that they overlap to completely fill the round mold.
- 4) Next, place approximately $\frac{1}{2}$ avocado on top of the apples in each ring mold. Press gently down on the avocado so that the layer is uniformly a circle of avocado. Squeeze a small amount of lime juice on top of each avocado layer, so as to prevent oxidation.
- 5) Next, place radish rounds (approximately $\frac{1}{2}$ radish in each ring mold) on top of the avocado.
- 6) Sprinkle approximately 1 tsp. of the mint chiffonade leaves on top of the radishes.
- 7) On top of the mint, place approximately $\frac{1}{8}$ of a pound of crab.
- 8) Toss 2 tablespoons of vinaigrette with the microgreens and then divide the microgreens into 8 and top each salad with $\frac{1}{8}$ of the greens. Place a small mint leaf in the middle of the greens, unmold and serve immediately.