

Chef from the Hood Recipes



Chef:
Christopher Greenwald

Restaurant:
Iron Horse Ranch & Vineyard, West Sonoma County, California

Recipe: Dungeness Crab Salad with Blood Oranges & Ginger-Madeira Vinaigrette!

The zing of ginger, the tang and color of blood oranges and the succulent sweetness of local crab combine beautifully in Chef Christopher Greenwald's fabulously fresh-tasting salad. Prep ahead for a perfect main course for an al fresco lunch, or a first course for a formal dinner. Serves four.

.. **For Salad:** 1 pound picked Dungeness Crab meat
.. (reserve claw meat for presentation)
.. 2 tablespoons local, extra virgin olive oil
.. 1 tablespoon finely minced chives
.. 2 bunches organic watercress cleaned, trimmed
.. 4 blood oranges peeled & segmented

.. **For Vinaigrette:** 1 shallot peeled & minced
.. 1 clove garlic peeled & minced
.. 1 tablespoon fresh lemon juice
.. 1 & 1/2 tablespoons Champagne vinegar
.. 2 to 2&1/2 tablespoons
.. freshly grated ginger pulp
.. 1/3 cup pure olive oil
.. 1 cup Madeira wine reduced by 80 to 90%*
.. salt & pepper to taste

.. **To assemble:** Mix crab meat, extra virgin olive oil
.. and chives. Set aside. Mix ingredients for
.. vinaigrette in a large bowl. Toss watercress in
.. vinaigrette in the bowl and divide cress amongst
.. four serving plates. Decorate plates with blood
.. orange segments. Top each salad with crab
.. mixture, then with claws. Drizzle some of the
.. remaining vinaigrette over the salad and around
.. plates.

*to reduce Madeira: Pour wine into small pot.
Simmer and stir over low to medium heat until wine
thickens and is reduced in volume by 80-90%.