



Louisiana Jumbo Lump Crab Salad Citrus Herb Vinaigrette

Crab Salad

1 lb	Louisiana Jumbo Lump Crab Meat (shells removed)
¼ cup	Red Onions (diced)
¼ cup	Red Pepper (diced)
2 oz	Mayonnaise
1 oz	Creole Mustard
½ tbsp	Lemon Juice (fresh squeezed)
1 tsp	Fresh Basil (chopped)
1 tsp	Fresh Parsley (chopped)
½ tsp	cayenne pepper
To taste	salt and pepper

Citrus Herb Vinaigrette

½ cup	Champagne Vinegar
½ cup	Salad Oil
2 tbsp	Fresh Basil (chopped)
1 tbsp	Fresh Thyme (chopped)
1 tbsp	Lemon Juice (fresh squeezed)
1tsp	Garlic (minced)
To taste	Salt and Pepper

For the Crab Salad

- In a medium mixing bowl combine crab meat, red onions, red peppers, basil and parsley.
- In a small mixing bowl combine mayonnaise, Creole mustard and lemon juice.
- Gently fold the mayonnaise mixture into the crab meat mixture. Be careful not to break up the crab meat. Add cayenne pepper, salt and pepper to taste.

For Citrus Herb Vinaigrette

- In a medium mixing bowl combine champagne vinegar, salad oil, basil, thyme, lemon juice and garlic. Whisk together and season to taste with salt and pepper.

To Plate

In the center of the plate place the crab salad in a ring mold and press lightly to keep together. Remove the ring mold and drizzle the vinaigrette around and lightly over the salad and serve.