

# Stone Crab Salad



Serves 6

## **DRESSING:**

1 egg yolk

1/2t lime juice

1/2t salt

1c olive oil

1T orange juice

1t tarragon, fresh,  
chopped

3T chives, chopped

1/8t black pepper

## **CRAB SALAD:**

1 pound stone crab, bones  
picked out, keep in large  
lumps

3 avocado, pitted and  
sliced

2 oranges, peeled, divided  
into segments

2 mango, peeled, cored,  
diced (Note: you can  
purchase peeled, cored  
and sliced fresh mango  
at Costco)

1 head bibb lettuce

Mayonnaise: Drop egg yolk into bowl, add lime juice and salt and whisk vigorously. Slowly add the olive oil in a light stream until mixture begins to thicken. Continue to whisk mayonnaise until all of the olive oil is incorporated ~ this should take 2~3 minutes if done properly. Add the orange juice, tarragon, chives and pepper. Whisk together. Refrigerate until needed.

Crab Salad: Carefully clean the crabmeat, picking out any shell pieces. Mix the crabmeat and mayonnaise together.

Slice avocados; peel and segment the oranges; peel, core and dice mango.

Place lettuce leaves on individual salad plates. Fan out sliced avocado, using 1/2 avocado for each salad. Place crab salad at the base of the avocado and place fruit segments around it.

## Prepare Ahead Tip

Make mayonnaise up to 72 hours in advance. Keep covered in refrigerator.