

Watermelon and Dungeness Crab Salad

Vinaigrette:

1 tablespoon rhubarb, red parts only, minced
1 tablespoon ripe strawberries, minced
1 tablespoon shallot, minced
1/2 teaspoon garlic, minced
2 tablespoons rice wine vinegar
1 tablespoon water
1/2 teaspoon Worcestershire sauce
Kosher salt to taste
1/4 cup extra virgin olive oil

Salad:

8 ounces seedless red watermelon, rind removed, flesh diced in 1-inch cubes
4 ounces mixed baby greens
1-2 tablespoons fresh tarragon leaves, plus more for garnish
Kosher salt to taste
8 ounces Dungeness crab meat

1. To make vinaigrette, whisk the first seven ingredients together in a large bowl until well-combined. Season with salt. Slowly drizzle the olive oil into the mixture and whisk until the vinaigrette is emulsified. Refrigerate until needed.

2. For salad: Combine the watermelon, baby greens and tarragon leaves in a bowl. Drizzle with a couple of tablespoons of the vinaigrette and season to taste with kosher salt. Gently toss and divide between four chilled plates. Mound 2 ounces crab on top of each salad and drizzle each mound with a couple more tablespoons of the vinaigrette. Garnish with tarragon leaves. Serve immediately.