

Matthews

WINERY + FARM

Red King Crab Charred Scallion and Sambal Louie Salad

SERVES: Four PREP: 15 Minutes

PAIRS WITH: 2019 Matthews Reserve Sauvignon Blanc

INGREDIENTS

1 Lb. Fresh or Frozen Red King Crab	¼ Cup Sambal
5 Scallions	¼ Cup Ketchup
1 Tbl. Flat Leaf Parsley	1 Cup Mayonnaise
1 Clove Garlic	1 Tbl. Dill Pickle Relish
1 Lemon	Lettuce of your choice (Iceberg, Bibb, Arugula)

METHOD

Shell the crab and pre-heat your grill on its highest setting.

Cut the scallions in half and place them on the hottest part of your grill until charred. You do not need to apply oil to the scallions before grilling.

While grilling the scallions, place 10 sprigs of parsley on the grill for just a couple of minutes until they char, remove and reserve. Once the scallions have a nice char; remove them from the grill and let cool. Chop the scallions finely when cool and reserve.

Mince the garlic and zest a whole lemon. After you have zested the lemon, squeeze the juice into a medium sized bowl and add the lemon zest, garlic, charred herbs and scallions. Add the rest of the ingredients and mix well. Adjust seasoning with salt and pepper.

Dress the crab with any lettuce you like - iceberg or bibb are classic greens. Try it with arugula or watercress for an extra kick.

Matthews Reserve Sauvignon Blanc pairs nicely with the spice of the greens and the sambal, and complements the sweetness of the crab along with the char of the herbs and scallions. Refrigerate until ready to use. This sauce will stay in the refrigerator for up to two weeks.

Bon Appetit

Chef Matthew Lederman
Perfect Pair Catering