



Curtis Stone's Crab and Mozzarella Salad with Mint and Lemon Dressing

Serves 4

the dream kitchen for the real world.



Ingredients:

- 3 tablespoons fresh lemon juice
- 1/3 cup extra-virgin olive oil
- 8 ounces Alaskan king crab meat (white meat only)
- 1 tablespoon thinly sliced fresh chives
- 5 fresh mint leaves, thinly sliced
- Salt and freshly ground black pepper
- 1 bunch frisée lettuce, outer wilted leaves discarded, remaining leaves separated
- One 7- to 8-ounce ball of fresh buffalo mozzarella cheese

Method:

- Place the lemon juice in a medium bowl.
- Slowly add the olive oil, whisking constantly until the dressing is nice and creamy.
- Combine the crabmeat, chives, mint, and half of the dressing (about 1/4 cup) in another medium bowl, and toss to coat.
- Season the crab mixture with salt and pepper to taste.
- Divided the lettuce evenly among 4 plates.
- Tear the mozzarella into large bite-size pieces and scatter the cheese atop the lettuce.
- Spoon the crab mixture over the salad.
- Drizzle the plates with the remaining dressing, and serve.