

TheRecipeWorks - Thai Dungeness Crab Salad

Thai Dungeness Crab Salad

Serves: 24

4 1/2 lbs. dungeness crab meat, thawed if necessary
4 1/2 lbs. romaine lettuce, shredded
2 3/4 lbs. red cabbage, shredded
1 1/2 lbs. carrots, shredded
1 1/2 cups green onions, sliced
1 1/2 cups roasted peanuts, chopped
Peanut-Orange Dressing

Peanut-Orange Dressing:

12 large garlic cloves
3 oz. fresh ginger
1 1/2 cups peanut butter
1 1/2 cups orange juice
1 cup cilantro leaves
3/4 cup rice wine vinegar
3/4 cup peanut oil
1/2 cup lemon juice
6 Tbsp. grated orange zest
6 Tbsp. soy sauce
1 1/2 tsp. red pepper flakes

For each serving: Toss 1 1/2 cups lettuce, 3/4 cup cabbage and 3/4 cup carrots with 2 Tbsp. Peanut-Orange Dressing.

Plate mixture; top with 1/2 cup Crab Meat. Drizzle Crab Meat with additional 2 Tbsp. dressing; sprinkle with 1 Tbsp. each, onions and peanuts.

For peanut-orange dressing - place garlic, ginger and cilantro in food processor and puree. Add remaining ingredients; process until well-blended. Cover and refrigerate until ready to use.