

With crab season not too far away, this salad is always one of our favorites. You can't go wrong with mixing crab, avocado and juicy heirloom tomatoes. The only thing that could make it better is pairing it with our 2013 Sonoma Coast Chardonnay. The richness of the crab is magic when combined with the bright lemon curd and limestone minerality in the wine. This Chardonnay is elegant, clean and mouth-watering, with bright, balanced acid and a long finish. A classic match with this recipe. We hope you love this pairing as much as we do! Enjoy!

Chile-lime Crab Salad with Tomato and Avocado

(adapted from Chef Sue Zemanick)

4 tablespoons fresh lime juice	salt and freshly ground black pepper
5 tablespoons extra-virgin olive oil	1/2 pound lump crabmeat
1 tablespoon very finely chopped jalapeño	1 1/2 Haas avocados, diced (1/2 inch)
1 tablespoon chopped Italian parsley plus parsley leaves for garnish	1/3 cup minced red onion
1/2 tablespoon honey	1-2 large heirloom tomatoes cut into four 1/2 inch thick slices
1 clove minced garlic	6 large butter lettuce leaves

1. For the dressing: in a small bowl, combine the lime juice with the olive oil, jalapeño, chopped cilantro, honey and garlic. Season the dressing with salt and pepper.
2. In a small bowl, toss the crab with 3 tablespoons of the dressing and season with salt and pepper. In a medium bowl, gently toss the avocado with the red onion and 2 tablespoons of the dressing, season with salt and pepper.
3. Place a piece of butter lettuce on each plate, followed by a tomato slice and season with salt and pepper. Top with the avocado and the crab and garnish with the parsley. Drizzle the remaining dressing on top and serve.

