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Crabmeat and Grapefruit Salad

Ingredients:-

16oz fresh lump crabmeat
2 grapefruit

Dressing

1/4 cup fresh lemon juice
2/3 cup oil
1/4 tsp. salt
1/4 tsp. black pepper
12oz. romaine lettuce

VARIATION instead of the Dressing, use 1 cup vinaigrette

Method:-

- 1) In a medium size bowl, place crabmeat. Make sure all shells are removed.
- 2) Cover and store in refrigerator.
- 3) With a knife, remove all of peeling and outer pulp from grapefruit. Slice grapefruit into 1/8-inch slices across the segments so that the slices look like wheels with spokes. Remove all seeds; slice wheels in half. Place segments in a bowl and cover.
- 4) Store in refrigerator.
- 5) Dressing In a jar, add lemon juice, oil, salt, and pepper. Shake well.
- 6) TO SERVE Break lettuce into bite-size pieces and place it in individual Salad bowls. Place grapefruit slices on top and then Spread crabmeat. Shake Dressing and pour on top. Toss lightly and serve.

Enjoy your meal!

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