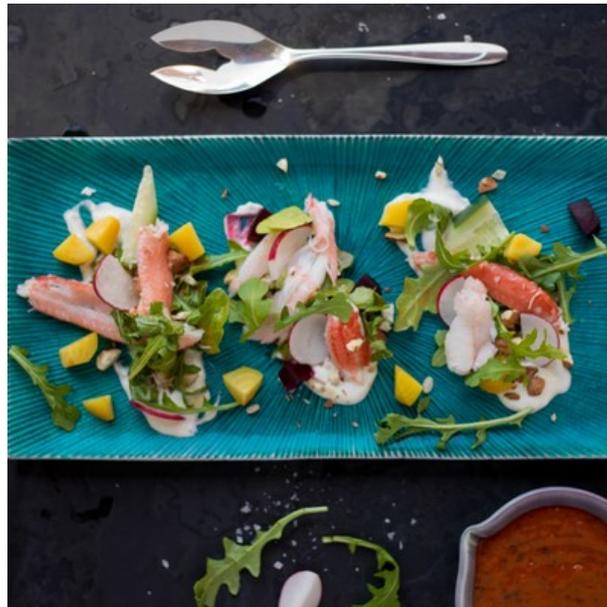


Alaska Snow Crab Salad with Goat Cheese and Gochujang Vinaigrette



Preparation Time: 0 minutes

Cook Time: 40 minutes

Servings: 4

Ingredients:

BEET:

1 large Alaska Grown beet, red or golden

GOCHUJANG VINAIGRETTE:

2 Tablespoons gochujang (Korean red pepper paste)

1 Tablespoon Alaskan honey (or other wildflower honey)

1 Tablespoon rice vinegar

1 clove garlic, minced

1 Tablespoon chopped fresh cilantro

1/2 lime, juice and zest

1 teaspoon sugar

2 Tablespoons olive oil

LEMON MASCARPONE GOAT CHEESE:

2 oz. mascarpone, softened

2 oz. goat cheese, softened

1 teaspoon lemon zest

1/2 Tablespoon heavy cream or whole milk

1/2 teaspoon Alaskan sea salt

GREENS AND ALASKA SNOW CRAB:

1/2 Alaska Grown cucumber

8 oz. large wild Alaska snow crab meat pieces, shells discarded

2 Alaska Grown radishes, plus green tops, if desired

1 cup assorted Alaska Grown greens (watercress, arugula, baby spinach)

1/2 cup chopped, toasted hazelnuts

Description:

BEET:

Preheat oven to 375°F. Place beet on a small baking sheet and roast for 30 to 40 minutes or until tender; cool. Peel and cut into small cubes; set aside.

(Alternatively, simmer the peeled and halved beet until fork tender. Cool and dice.)

GOCHUJANG VINAIGRETTE:

Combine all ingredients in a bowl; whisk. Set aside.

LEMON MASCARPONE GOAT CHEESE:

Place all ingredients in a small bowl or mini food processor. Blend thoroughly; set aside.

GREENS AND ALASKA SNOW CRAB:

Slice cucumber in eighths lengthwise, then cut on the bias into 1-inch pieces; set aside. Separate leaves from radishes; set aside. Slice radishes paper thin; set aside.

To serve, place cucumbers, crab, greens and radish tops, if using, in a bowl; add about 2 tablespoons of prepared vinaigrette; toss. Taste and add more vinaigrette, if desired; set aside. Using the back of a large spoon or small spatula, smear a large, thin layer of cheese across bottom of 4 plates. Sprinkle layers with hazelnuts. Add beet cubes around and on the cheese layer, place cucumber-crab-greens mixture in the middle. Garnish with sliced radishes.

Recipe by Chef Erik Slater, Seward Brewing Company, Seward, AK.

“This is an amped-up Alaskan version of the classic beet and goat cheese salad. Gochujang is a Korean red pepper paste that is available in Asian markets.”