

# King Crab Salad with Grapefruit and Avocado

Active Time	Total Time	Yield
N/A	1 HR	Serves : 8

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By MAURICIO COULY and PIERO INCISA DELLA ROCCHETTA May 2011

This lovely seafood salad was an improvisation. "I made it with what I had in the house," Piero Incisa della Rocchetta recalls. "Scarcity breeds creativity." He uses grapefruit juice both to glaze the crab and to make the sweet-tangy salad dressing. [More Seafood Recipes](#)

## Ingredients

3 large red grapefruits

1/2 small red onion, very thinly sliced

1 tablespoon soy sauce

1 tablespoon fresh lemon juice

## How to Make It

**Step 1** Using a sharp paring knife, peel the skin and bitter white pith from the grapefruits. Working over a bowl, cut in between the membranes to release the grapefruit sections. Squeeze the juice from the membranes into the bowl; there should be 1/2 cup.

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6 tablespoons  
extra-virgin  
olive oil

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Salt

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1 1/2 pounds  
cooked shelled  
king crab meat  
(2 1/2 pounds in  
the shell), cut  
into 3-by-1/2-  
inch pieces

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2 Hass avocados  
—peeled, halved  
lengthwise and  
very thinly  
sliced

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16 unsalted  
roasted almonds,  
cracked

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2 tablespoons  
cilantro leaves

**Step 2** In a bowl, mix the onion, soy sauce and lemon juice with 4 tablespoons of the oil. Stir in 1/4 cup of grapefruit juice from the bowl and season with salt. Let stand for 10 minutes.

**Step 3** In a skillet, heat the remaining 2 tablespoons of oil until shimmering. Add the crab and cook over high heat, turning once, 30 seconds. Add the remaining 1/4 cup of grapefruit juice and cook until the crab is lightly caramelized, about 10 seconds. Remove from the heat.

**Step 4** Arrange the grapefruit in shallow bowls. Layer the avocado on top, then the crab. Spoon the dressing over the crab, garnish with the almonds and cilantro and serve.



### Suggested Pairing

The dish is great served with one of the few Champagnes that Piero

can get easily in  
Argentina, NV Bollinger  
Special Cuvée.

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