

# Moore Square Farmers Market



## *Chef Series*

**vivace**

919-787-7747  
www.vivaceraleigh.com



FRAZIER'S

919-828-6699  
www.fraziersbistro.com



**PORTER'S**  
CITY TAVERN

919-821-2133  
www.porterstavern.com



URBAN FOOD GROUP

## **Featured Chef :**

### **Dave Mitchell of Porter's City Tavern**

## **Crab and Summer Melon Salad with Mint-Lime Vinaigrette**

### **For the Salad**

- 5 ounces of crab meat(Black Fin or Lump)
- 2 cups summer melon(cantaloupe or honeydew), chopped small
- ¼ cup pickled onions(see recipe below)
- 3-4 tbsp mint-lime vinaigrette(see recipe below)

Pick the crab meat free of shells. In a large mixing bowl, combine the crab meat, summer melon and pickled onions. Toss in 3-4 tbsp of mint lime vinaigrette. Serve over mixed greens as an entrée, or as is for an appetizer. It also goes great over grilled fish.

### **For the Mint-Lime Vinaigrette**

- ½ tbsp shallot, minced
- ¼ tbsp garlic minced
- ¼ cup white vinegar
- ¼ cup lime juice
- Zest of 2 limes
- 2 tbsp honey
- 2 tsp fresh chopped mint
- 2 cups oil

Combine all ingredients, and slowly mix in the oil. Season with salt and pepper to taste

### **For the Pickled Onions**

- ½ cup sugar
- ½ cup raspberry vinegar
- ¼ cup balsamic vinegar
- ¼ cup sherry vinegar
- 2 cups sliced red onions
- Red peppercorns and star anise to taste

Combine vinegars, sugar and spices together and bring to a simmer over medium heat. Pour over onions and let stand and cool for 1 hour