

# THE FIREHOUSE

RESTAURANT

## Greek Style Crab Salad

Deneb Williams, Executive Chef

Serves 4 guests

### INGREDIENTS

1 lb. Dungeness crab meat  
1 ea. heirloom tomato, *cut into wedges*  
1 ea. English cucumber, *peeled, seeded and sliced*  
2 ea. pickled sweet bell peppers (see recipe below)  
½ cup Creamy Oregano Dressing (see recipe below)  
2 ea. pita bread  
4 oz. mâche or baby greens

### PROCEDURE

Combine crab meat, tomato wedges, cucumber slices and pickled peppers. Add dressing to coat. Cut pita bread into strips. Arrange in a single layer on a baking sheet and bake at 350° until crisp. (Approximately 6-8 minutes). Arrange crab mixture on a plate and surround with pita chips. Top with mâche or baby greens and drizzle remaining dressing on the plate.

## Creamy Oregano Dressing

Yields 1 cup

### INGREDIENTS

½ cup mayonnaise  
¼ cup buttermilk  
2 tbsp. honey  
2 tbsp. champagne vinegar  
1 tsp. Dijon mustard  
1 tbsp. lemon zest  
1 tsp. horseradish  
1 tsp. ground pepper blend  
½ tsp. salt  
1 bunch fresh oregano, *chopped*

### PROCEDURE

Combine all ingredients in food processor and blend until incorporated. Refrigerate until needed.

## Pickled Sweet Peppers

### INGREDIENTS

2 ea. yellow bell or gypsy peppers  
2 cups hot water  
½ cup sugar  
½ cup red wine vinegar

### PROCEDURE

Preheat broiler on high. Place peppers under broiler directly on rack for 7-9 minutes, turning until charred. Place in a bowl then cover with plastic wrap for 10 minutes. Peel skin and remove seeds. Cut into one-half inch strips and set aside. Combine water sugar and vinegar and bring to a boil. Pour boiling pickle over roasted peppers and marinate 1 hour. Chill until use.