

## \* Alaskan King Crab with Pear “Tabbouleh” Salad

*By Sameh Wadi, Saffron, Minneapolis, MN*

*“Pears add another layer of flavor and texture to this classic Middle Eastern dish.” ~ Chef Sameh Wadi*

*2 to 3 pounds Alaskan king crab, shelled and cut in 2-inch pieces*

*Makes 4 Servings*



### \* YOU WILL NEED

- 1/3 cup fine bulgur wheat*
- 1 tablespoon olive oil*
- 2/3 cup boiling water*
- 4 cups Italian parsley, finely chopped*
- 1/4 cup tomatoes cut in 1/4-inch dice*
- 2 scallions, white part only, thinly sliced*
- 2 Forelle pears, cored and cut in 1/4-inch dice*
- 1/4 cup mint, torn in small pieces by hand*
- 2 to 3 tablespoons lemon juice*
- Olive oil*
- Salt and freshly ground black pepper to taste*
  
- 1 Forelle pear, thinly sliced*

### \* DIRECTIONS

For the tabbouleh, rinse the bulgur wheat under cold water and drain well. Place bulgur in a bowl and toss with olive oil, and then add boiling water. Cover bowl tightly with plastic and let stand 15 minutes. Drain in a sieve, pressing on bulgur to remove excess liquid.

Transfer slightly cooled bulgur to a larger bowl and toss with parsley, tomatoes, scallions, pears and mint. Mix well to distribute ingredients evenly and add lemon juice and olive oil, 1

tablespoon at a time, adding more of either or both as necessary. Season to taste with salt and black pepper.

To serve, place pear tabbouleh in the middle of a plate. Arrange king crab pieces around the tabbouleh and garnish with several slices of Forelle pear. Drizzle lightly with olive oil before serving.

