

Crab Salad with Grapefruit  
(serves 4)

1 16oz. can crab meat, jumbo lump  
2 ruby red grapefruit, sectioned  
1 C jicama, julienne sliced  
1 lime zested (juice used for added flavor)  
1 T fresh cilantro chopped  
1 bunch watercress, large stems trimmed  
2 T olive oil  
S and P to taste

1. In a bowl, pick through crab to make sure there are no shells.
2. Add grapefruit, jicama, zest, olive oil and season with salt and pepper. Mix well and TASTE.
3. Lay watercress on plate and top with seasoned crab. Squeeze lime juice for added freshness.