**Sumac Couscous Salad with Dungeness Crab and California Avocado**

Recipe courtesy of Chef Hoss Zaré, Zaré at Fly Trap, San Francisco, CA

**Serves: 10**

**INGREDIENTS**

* Lemon Vinaigrette (recipe follows)
* Sumac Couscous Salad (recipe follows)
* 2 large (8 oz.) tomatoes, blanched, seeded, and julienned
* 2 oz. watercress

**Lemon Vinaigrette**

**Yield: 1-1/4 cups**

* 2 oz. lemon juice
* 1/4 oz. garlic, minced
* 1 oz. shallot, minced
* 8 oz. olive oil
* salt & pepper to taste

**Sumac Couscous Salad**

**Yield: 5 cups**

* 6-1/2 oz. couscous
* 16 oz. water
* 1 oz. harissa
* 1/4 oz. Italian parsley, minced
* 1/4 oz. cilantro, minced
* salt & pepper to taste
* 13 oz. diced Fresh California Avocado\*
* 8 oz. fresh Dungeness crab meat
* 1/4 oz. sumac
* 2 oz. sweet peppers, diced
* 1 tsp. Serrano chili

**INSTRUCTIONS**

**Lemon Vinaigrette:**

Place the lemon juice, garlic, shallots, salt and pepper in a medium bowl, whisk to combine. Add olive oil in a steady stream while whisking to emulsify vinaigrette.

Finish seasoning with salt and pepper to taste.

**Sumac Couscous Salad:**

1. Place couscous in a large bowl. Combine water, harissa, parsley, cilantro, salt and pepper in a saucepan and bring to a boil. Pour the spiced, boiled water over the couscous and cover with saran wrap for 20 minutes. Fluff couscous with a fork.
2. Toss the crab, avocado, sumac, peppers, Serrano chili, couscous, and 1/2 cup Lemon Vinaigrette in a large bowl and season with salt and pepper to taste.
3. In a separate bowl, toss the watercress and julienned tomatoes with a 1/2 cup of the lemon vinaigrette.

**To Assemble:**

Place 1/2 cup Sumac Couscous Salad in the center of a plate. Mound about 1/3 cup of the watercress mixture on top of the couscous. Serve immediately.

\*Large avocados are recommended for this recipe. A large avocado averages about 8 ounces. If using smaller or larger size avocados adjust the quantity accordingly.



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