

RECIPE: DUNGENESS CRAB SALAD

- **extra virgin olive oil, 1 oz.**
- **white balsamic vinegar, 0.5 oz.**
- **blood orange, 1**
- **bacon strips (small), 2**
- **cinnamon stick, 1**
- **dried thyme, 3 sprigs**
- **salt**
- **pepper**
- **jerusalem artichoke, 4 oz**
- **escarole, 1 head**
- **garlic, 2 cloves**
- **red onion, 0.36 oz.**
- **fresh chives, 1 pinch**
- **grainy mustard, 1 tsp**
- **grapeseed oil or other neutral oil, 4 tbsp**
- **dungeness crab meat (fresh), 8 oz**
- **dill leaves, 1 pinch**