

Dungeness Crab Panzanella with Charred-tomato Vinaigrette



Jennifer, venue host – 4 Guys and a Tomato

Event: Bainbridge Island Spouses and Guests, August 17, 2019

Inspired by: Becky Selengut, “[Good Fish](#)” cookbook

When looking for seafood recipes, I always turn to this book first. Seattle author Becky Selengut knows fish and focuses on sustainability. The book highlights fresh ingredients, has a range of recipes from simple to advanced, and has beautiful photographs of the plated dishes.

Ingredients:

- Cherry or grape tomatoes
- Extra virgin olive oil
- Balsamic vinegar
- Salt and freshly ground pepper
- Fresh basil leaves
- Crusty bread from a good artisan loaf
- Dungeness crabmeat

