



EASY RECIPE

Carrot soup with crab

Serve this lively soup, a fine showcase for Dungeness crab, to brighten up a winter day. In a 5-qt. pot over medium-high heat, melt 2½ tbsp. butter. Add 1 medium chopped onion, 1 lb. sliced carrots, 1 large bay leaf (or 2 small), 2 tbsp. white rice, 1 tsp. salt, and ½ tsp. freshly ground black pepper. Cook, stirring, until onions are light golden, about 6 minutes. Add 5 cups water and bring mixture to a boil, then reduce heat and simmer 25 minutes. Remove bay leaf.

Working in batches, purée soup in a blender until smooth. Return soup to pot, stir in ½ tsp. lemon zest, and keep warm.

In a small bowl, toss 6 oz. shelled cooked Dungeness crab (from a 1½ lb. crab) with 1 tbsp. each fresh lemon juice and minced chives. Put an equal mound of crab mixture in the center of each of 4 soup bowls, then ladle soup around crab. Garnish with additional chopped chives. Makes 4 servings.

Lemon kick To give sandwiches or salads a bright, pleasant hit of lemon peel without the bitterness, slice a whole lemon very thinly, remove any seeds, sprinkle the slices with salt, and let sit for about 20 minutes. Salting softens the skin and mellows the flavor.