

Crab Cakes with dried cranberries and poached egg



Serves: 12

Serving Size: 2 crab cakes

1/2 cup mayonnaise

1/4 cup dried cranberries

1 1/2 teaspoons dried sage

1/4 teaspoon black pepper

1/4 teaspoon salt

4 tablespoons butter, divided

1/2 cup finely chopped celery

1/4 cup finely chopped onion

1 pound lump crabmeat

1 cup crumbled corn bread

1 egg, lightly beaten

Mix mayonnaise, cranberries, sage, pepper and salt in small bowl. Set aside. Melt 1 tablespoon of the butter in small skillet on medium heat. Add celery and onion; cook and stir 5 minutes or until tender. Cool slightly

Gently mix crabmeat and corn bread in large bowl. Add egg, and mayonnaise and celery mixtures; toss to coat well. Shape into 24 small crab cakes. refrigerate 15 minutes

Melt remaining 3 tablespoons butter in large skillet on medium heat. Add crab cakes; cook about 6 minutes or until golden brown, turning once

Poached Egg

Add 1 teaspoon kosher salt and 2 teaspoons white vinegar and bring to a simmer over medium heat. Meanwhile, crack 1 very fresh cold large egg into a custard cup or small ramekin. Use the handle of a spatula or spoon to quickly stir the water in one direction until it's all smoothly spinning around.

Between 2-4 minutes



Serves 4

2 large egg whites

1/4 cup corn starch

1/4 cup sesame seeds

coarse salt

ground pepper

1 1/2 lbs medium shrimp (peeled and deveined)

1/4 cup vegetable oil (plus more if needed)

1 cup fresh orange juice

2 tbsps soy sauce

1 tbsp sugar

4 scallions (thinly sliced)

Directions

In a large bowl, whisk together egg whites, cornstarch, sesame seeds, 1 teaspoon salt, and 1/2 teaspoon pepper until frothy. Add shrimp, and toss to coat.

Heat 1/4 cup oil in a large nonstick skillet over medium-high heat. Working in two or three batches, cook shrimp until golden and crisp, 2 to 3 minutes per side. Transfer to a paper towel-lined plate to drain. Add more oil to skillet if necessary for remaining batches.

Wipe skillet with a paper towel. Add orange juice, soy sauce, and sugar. Boil over high heat until syrupy and reduced to about 1/3 cup, 4 to 5 minutes. Return shrimp to skillet; add scallions, and cook until heated through and coated with sauce, about 1 minute.

Asian Stir Fry Recipe:

1 Red Bell Pepper (chopped)

1 Green Bell Pepper (chopped)

1 whole onion (chopped)

Broccoli (steamed and chopped)

2 tbsp vegetable oil

2 tbsp soy sauce

1 tbsp hoisin sauce

Directions

Add oil to skillet on high heat. Place peppers and onion in skillet and sear for 2-3 minutes, then add broccoli and sear for one more minute. Add soy sauce and hoisin sauce and toss vegetables in sauce. Ready to serve.

Rice Recipe:

3 cups shrimp stock or broth

2 cups water

2 tbsp kosher salt

2 1/2 cups jasmine rice

Directions

Bring water and shrimp stock or broth to a boil and add salt. Add rice and let continue to boil for approximately 10 minutes. Once rice is visibly noticeable, bring heat down to low heat, cover and let steam on it's own for 20-30 minutes.