



CRAB CAKE BENEDICT

INGREDIENTS

CRAB CAKE

- 2 Large eggs
- 2½ tbs Mayonnaise
- 1½ tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 tsp Old Bay seasoning
- 1 tsp Hot sauce, Cholula or Tabasco
- ¼ tsp Salt
- ¼ cup Celery, finely diced
- ¼ cup Red bell pepper, finely diced
- ¼ cup Red onion, finely diced
- 2 tbs Fresh parsley, fine chopped
- 1 pound Lump crab meat (see note below)
- ½ cup Panko
- 1 tbs Vegetable oil

HOLLANDAISE SAUCE

- 3 each Large egg yolks
- 1 tbs Lemon juice
- 1 tsp Dijon mustard
- 1/4 tsp Salt
- Pinch Cayenne pepper
- 1/2 cup Unsalted butter, melted

DIRECTIONS

Crab Cake

1. Line a baking sheet with aluminum foil for easy clean-up.
2. Combine the eggs, mayonnaise, Dijon mustard, Worcestershire, Old Bay, salt, celery, and parsley in a large bowl and mix well. Add the crab meat (be sure to check the meat for any hard and sharp cartilage) and panko; using a rubber spatula, gently fold the mixture together until just combined, being careful not to shred the crab meat. Shape into 6 cakes (each about ½ cup) and place on the prepared baking sheet. Cover and refrigerate for at least 1 hour. This helps them set.
3. Preheat a large nonstick pan over medium heat and coat with oil. When the oil is hot, place the crab cakes in the pan and cook until golden brown, 3 to 5 minutes per side. Be careful as oil may splatter. Remove crab cake to plate lined with paper towel to absorb excess oil from frying.

Hollandaise Sauce

1. Melt the butter in a microwave (make sure it's covered as it will splatter) for about 1 minute, until it's hot. Alternatively, you could heat it on the stove.
2. Add the egg yolks, lemon juice, Dijon, salt and cayenne pepper into a high powered blender and blend for 5 seconds until combined.
3. With the blender running on medium high, slowly stream in the hot butter into the mixture until it's emulsified.
4. Pour the hollandaise sauce into a small bowl and serve while warm.



(continue...) CRAB CAKE BENEDICT

INGREDIENTS

POACHED EGG

- 4 each large eggs
- 1 tbs white vinegar

DIRECTIONS

Poached Egg

1. In medium pot bring 4 cups of water and vinegar to boil.
2. Reduce heat to medium low, making sure the water is not rolling.
3. Crack egg and gently place into water. Take spoon and swirl around egg to keep egg whites in tacked with yolk and to not stick to bottom of pot.
4. Repeat step 3 with the remainder of eggs. Cook for about 4 to 6 minutes, until whites are firm around yolk. Continue to cook if harder yolk is desired.
5. Carefully remove egg with slotted spoon to drain of any access water.
6. Place on crab cake, top with hollandaise and enjoy.



POTATOES O'BRIEN

INGREDIENTS

- 1½ pounds Yukon gold potatoes, (6 to 8 each)
- 1 each Yellow onion, small diced
- 1 each Red bell pepper, small diced
- 1 each Green bell pepper, small diced
- 2 each Garlic cloves, minced
- 2 tbs Olive oil
- 2 tbs Butter, unsalted
- ½ tsp Salt
- ½ tsp Black pepper

DIRECTIONS

1. In a medium saucepan, add 1 teaspoon of the kosher salt, and add enough cold water to cover by at least 1 inch. Bring to boil over high heat. Reduce the heat to medium-low and simmer until knife-tender, 3 to 4 minutes. Drain the potatoes well.
2. While the potatoes are cooking, dice 1 medium yellow onion (about 1 cup). Trim and dice 1 small green bell pepper and 1 small red bell pepper (about 1 cup each). Mince 2 garlic cloves.
3. Heat 2 tablespoons olive oil and 2 tablespoons unsalted butter in a 12-inch or larger cast iron or nonstick skillet over medium heat until shimmering. Add the onion and peppers and cook, stirring occasionally until softened, about 5 minutes.
4. Increase the heat to medium-high. Add the potatoes, stirring occasionally, until the potatoes, onion, and bell pepper are browned in spots and the potatoes are tender, 8 to 10 minutes. Add the garlic and stir until fragrant, about 1 minute.



COFFEE MARTINI

INGREDIENTS

- 2 ounces* coffee, slightly cooled (use decaf if desired)
- 1 ounces vodka
- ½ ounce Kahlua (or other coffee liqueur like Tia Maria or Sheridan's)
- ½ ounce Irish cream (Bailey's or other)
- For the rim: equal parts finely ground coffee beans and granulated sugar, for the garnish

DIRECTIONS

1. Make the coffee, using your favorite method (pour over, Aeropress or other).
2. Wet the rim of the cocktail glass. Place the finely ground coffee beans and sugar on a plate, and tilt the outside rim of the glass into the mixture so that it coats the outer rim.
3. Place the coffee, vodka, Kahlua, and Irish cream in a cocktail shaker. Add 2 handfuls ice and shake until cold. Strain into the prepared cocktail glass.

NOTES

**For converting to tablespoons: 2 ounces = 4 tablespoons or ¼ cup.*