Pike's Landing - Recipes

Crab Stuffing for Meat and Chicken

Category: seafood

5 lbs	snow crab meat w/juice
2 cups	croutons-fine ground
1 qt.	celery-chop fine
2 cups	green onions-chop fine
1 t.	shallots
2 tsp.	aromat
1 cup	scampi butter
1 t.	lemon pepper
1 tsp.	white pepper

Robo coupe croutons fine as cracker crumbs

In large sauté pan combine celery, green onions, aromat, lemon pepper & white peper. sauté 10 min. add croutons and scampi butter cook 3 min., add crab toss together 2 min. remove from heat.

p.c. into 2 oz. Portions. Freeze all, except number needed for 2 days use.

Caribbean black bean soup

Category: soups

1 gallon black turtle beans-place in large container, add water to cover by 2" to soak overnight. drain beans
saute in 1 & ½ cups olive oil:

4 cups	diced yellow onions
1 cup	diced leeks
2 cups	diced celery with leaves
1 cup	chopped celery
½ cup	chopped cilantro
½ cup	chopped garlic
1 Tbsp	sambel oiek
1 Tbsp	ground pure Colorado chilis
1 Tbsp	freshly ground black pepper
8 large	bay leaves

In large sauce pot, add drained beans, above sauté items and 3 gallons ham or chicken stock-bring to a boil and simmer slowly, loosely covered until beans are tender. About 2 hours. Skim off an scum that rises to the top during the cooking process. Add more stock if the level falls below the surface of the beans and stir often to prevent sticking and to ensure that the beans cook evenly. Last 30 minutes of cooking, add: ½ cup fresh lime juice; ½ cup dark brown sugar; ½ cup gold tequila.
When beans become soft, discard bay leaves and puree soup in blender or food processor. At this time, check for taste and consistency, adding salt, pepper and broth-as may be called for.

To serve, garnish with 1 Tbsp orange crèma and 1 Tbsp Vegetable confetti.

Orange crema

5 cup	sour cream

zest and juice of 2 oranges

2 Tbsp	gold tequila
2 Tbsp	white sugars

Vegetable confetti
Equal parts finely chopped red onion, yellow onion, red and green sweet peppers.

Fish veloute sauce

Category: sauces

1 gallon	whole milk
½ gallon	heavy whip cream
1 quart	water
4 bay	leaves
1 tsp	ground rosemary
1 tsp	thyme
1 tsp	white pepper
6 oz.	Fish base

Roux (butter & flour)

In 6 quart sauce pot, add all ingredients-bring to a boil. Thicken with roux to coat hotel spoon (lite white sauce) remove bay leaves when done.