

Crab Cakes

1 lb. Crab Meat
2T Chopped Parsley
3-6 Saltine Crackers
1 egg
2 T Mayonnaise
2 T Dry Mustard
White Pepper

Toss 1st three ingredients. Mix remaining ingredients in a separate bowl. Gently fold into crab meat. Shape into 6-8 cakes. Sear each cake in olive oil or butter. Finish in 350 degree oven about 8 minutes.

Oysters Rockefeller

Oil to coat pan
Shallots - minced - 2 Tbs
3 slices Apple Smoked Bacon
1/4 cup Pernod or annisette
1/4 cup White Wine
! Qt Heavy Cream
2 cups spinach, washed and de-stemmed
salt/pepper to taste
1/2 cup Parmesan cheese
32 Freshly Shucked Marinetics oysters

Heat saucepan, add oil, when warm add shallots and bacon, stir to cook - if pan is too hot remove from heat to cool slightly and return to heat. Cook until translucent, add Pernod carefully as alcohol will flame, when flame is extinguished add wine and reduce liquid by 1/2 - over med heat. Add cream and spinach and reduce by 1/2. Season to taste. Ladle over shucked oysters and rain with parmesan - place in preheated oven until cream is golden. Save any left over topping in refrigerator or freezer. Serves 8 as a first course