



MAINE CRAB SPINNERS

Nick Taylor - Student Christine Dumont- Student
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Central Maine Community College
Auburn, Maine

Ingredients:

2 oz. butter	Dash of Tabasco
4 oz. finely minced celery	2 Tbsp. sun dried tomatoes
4 oz. finely minced onion	3/4 cup milk
1/2 lb. crabmeat	1, 6 oz. bag, fresh baby spinach, chopped fine
1 1/2 Tbsp. olive oil	1/4 cup shredded Parmesan cheese
1/4 cup sherry	1/2 cup ricotta cheese
1 tsp. thyme	1 cup Ritz cracker crumbs
2 tsp. parsley	2 Tbsp. pesto sauce, plus more for garnish
1/2 cup Maine Cheddar cheese, shredded	Puff pastry sheets
	Seafood Sauce & Cheddar Crisps (recipes follow)

Directions:

1. Saute the celery, onions, garlic and seasonings in the olive oil until tender. Add the sherry and cook until reduced.
2. Remove from pan and place in a bowl with the Ritz cracker crumbs, crabmeat and butter. Add the milk and cheeses to mixture. Add the dash of Tabasco sauce, sundried tomatoes and the pesto. Stir to combine.
3. Place 1 Tbsp. of mixture in the center of a puff pastry that has been cut with a cookie cutter and scored with a slightly smaller cutter. Bake for 10-12 minutes or until golden brown.

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Cheddar Crisps:

2 cups Maine Cheddar cheese, shredded

Lay a piece of parchment paper on a cookie sheet, and spread the shredded cheddar cheese loosely around the pan. Bake for 5-8 minutes, until melted. Let cool.

Seafood Sauce

1 oz. butter

¾ lb. Maine shrimp

Paprika (a dash for color)

2 oz. shery wine

¾ qt. stock

¼ qt. milk

¼ cup culinary cream + roux paprika

Paprika roux

½ lb. butter

1 ¼ cups of bread flour.

Paprika (for color)

Add the butter for the paprika roux to a heavy pan; cook over moderate heat until melted. Add the flour and paprika; cook for 5min, while stirring with a wire whisk. Combine the stock, and milk in a sauce pan, and heat until hot. Add the culinary cream and paprika roux. Cook until thickened, stirring constantly, for at least 2 min. Melt the butter in a sauce pan. Sauté the shrimp, and add the paprika for color. Add the shery wine and cook off the alcohol. Add the shrimp mixture to the thickened sauce.

To assemble: Ladle ½ ounce of seafood sauce on center of a small plate. Top with 1 Maine crab spinner. Garnish top of spinner with a standing cheddar cheese crisp and a small dollop of pesto. Makes 48 tartlets or 16, 3-tartlet servings.

This recipe provides at least 20% of the daily value for calcium and may be modified for fat using lowfat or nonfat dairy products.

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