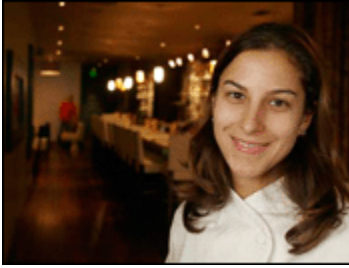


Chef from the Hood Recipes



Chef:

Tracey Shepos

Restaurant:

Willi's Wine Bar, Willi's Seafood, Monti's & the new Barcode, Santa Rosa, California!

Recipe:

Barcode's Dungeness Crab Stuffed Deviled Eggs!

Ingredients

Ingredients for 24 filled egg halves:

Prepare one dozen hard-boiled large or extra-large local eggs (chill under cold water, remove shells, slice lengthwise in half; leave yolks intact inside the whites or remove altogether if you prefer no yolks and more room for filling. Do not add the yolks to filling or it will look cloudy.)

Gently fold together following ingredients in large bowl:

2 pounds crab meat, picked over to remove any traces of shell
1 cup mayonnaise (homemade or Best Foods Real Mayonnaise)
1 bunch minced green onions (reserve 2 uncut for garnish)
1 tablespoon Sriracha Hot Chili Sauce (rooster on the bottle)
2 tablespoons minced preserved lemons (your own or from jar)

Presentation: Mound filling on egg halves (with or without the yolks). Garnish with skinny shards of green onion, some very thin julienned strips of preserved lemon peel, and a sprinkling of Togarashi Asian Spice Mix which adds flavor & nice red color!

... Chef Tracey Shepos starts with a dozen hard boiled
... eggs and 2 pounds of good, fresh crab meat (yes, it's in
... again!) to make 24 devilishly delicious appetizers that are
... perfect with cocktails. A cinch to pull off for your next
... gathering, but why wait? The crab mixture would also be
... sublime, filling baked and cooled puff pastry or on open-
... faced toast triangles or in sandwiches or rolled into butter
... lettuce leaves or right from a spoon into your mouth!

... Tracey Shepos says, "Preserved Lemons add wonderful
... flavor to meat or fish and are fun to jar yourself,
... especially if you've got a prolific lemon tree. (Meyer's are
... especially good). Deeply score whole lemons with an X
... about 3/4's of the way through. Pack lemons in Kosher
... salt pushing some of salt into cuts. Pack a glass jar with
... salted lemons adding lots more salt & some spices to fill
... all the spaces (Bay leaves, whole peppercorns, dried
... chilies, all good). Add lemon juice to top off the packed
... jar. Seal, stored at room temperature for 1 month. Place
... in fridge and use as a condiment.