

Crab Louie In Lettuce Cups

Serves 4-6 as an Appetizer

INGREDIENTS

1 scallion/green onion, finely chopped, white and green parts
½ cup mayonnaise
2 tablespoons ketchup-based chili sauce
1 ½ tablespoons fresh lemon juice
1 teaspoon prepared horseradish
1/2 teaspoon Worcestershire sauce
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
½ pound jumbo lump crabmeat, picked over, drained
1 head Boston Bibb, Little Gem or butter lettuce, separated into leaves
1 avocado, cut into 1/2" cubes
½ pint cherry(4-5) or grape tomatoes(10-12), halved, quartered if large
2 teaspoons capers, drained
2 tablespoons chopped Italian flat leaf parsley

PREPARATION

Whisk scallions, mayonnaise, chili sauce, lemon juice, horseradish, Worcestershire sauce, salt, and pepper in a small bowl.

Toss crabmeat and 1/2 cup dressing in a medium bowl.

Divide lettuce leaves among plates (2–3 leaves on each). Divide crab mixture, avocado, and tomatoes among cups. Drizzle dressing over, then top with capers and parsley.

Serve with additional dressing alongside.

Seared Mahi Mahi with Mango Salsa

Serves 2

Mango Salsa

YIELD Makes about 1 3/4 cups

2 small mangoes, peeled, pitted, diced
3/4 cup chopped red onion
1/4 cup chopped fresh cilantro
2 tablespoons fresh lime juice
1 teaspoon minced peeled fresh ginger
1/2 teaspoon grated lime peel/lime zest
1/8 teaspoon cayenne pepper

PREPARATION

Combine all ingredients in a medium bowl; toss to blend. Season with salt and pepper. Let stand 20 minutes. (Can be prepared 3 hours ahead. Cover and refrigerate.)

Mahi Mahi

2 teaspoons olive oil
Salt and pepper to taste
Wondra Flour (fine cooking flour)
2 6-ounce mahi-mahi fillets

PREPARATION

Heat oil in a heavy medium skillet over medium-high heat. Sprinkle fish with salt and pepper. Sprinkle the Wondra Flour on each side of the fish. Add fish to skillet and sauté until brown and cooked through, about 5 minutes per side.

Place 1 fillet on each of 2 plates. Spoon salsa atop fish and serve.

Seared Scallops with Cilantro Gremolata and Citrus Butter Sauce

Serves 4 as a main course/6 as a first course

For gremolata

1 1/2 tablespoons finely chopped fresh cilantro

1 small garlic clove, minced

Finely grated zest of 1 small lime (3/4 teaspoon)

For beurre blanc

2 tablespoons minced shallot

1 tablespoon finely grated peeled fresh ginger

3 tablespoons fresh lime juice

1/4 cup dry white wine

1 stick (1/2 cup) cold unsalted butter, cut into tablespoon pieces

White pepper

For scallops

24 sea scallops (1 1/2 pounds), tough muscle removed from side of each if necessary

1 tablespoon olive oil

PREPARATION

Make gremolata:

Stir together cilantro, garlic, and zest in a small bowl.

Make beurre blanc:

Simmer shallot and ginger in lime juice and wine in a small heavy saucepan until liquid is reduced to about 2 tablespoons.

Whisk in butter 1 tablespoon at a time, adding each new piece before the previous one has completely melted and occasionally lifting the pan from heat to cool mixture.

(Sauce must not get too hot or it will separate.) Pour sauce through a fine sieve into a bowl (discard solids), then return to the cleaned pan. Season with salt and white pepper and keep warm while cooking scallops.

Sauté scallops:

Pat scallops dry and season with salt and pepper. Heat oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then sauté scallops, turning once, until golden and just cooked through, 4 to 5 minutes total.

Sprinkle scallops with gremolata and serve with sauce.