

Recipe

GULF COAST CRAB CAKE, GOAT CHEESE GREEN GODDESS AND PICKLED STRAWBERRIES

CRAB CAKES INGREDIENTS

- 8 oz lump crab
- 1 tbsp scallions
- 2 tbsp celery, diced
- Splash of Tabasco
- 2 tbsp shallot, diced
- 4 tbsp bread crumbs
- 1 tbsp garlic, minced
- 1 egg
- 1 tbsp butter
- 2 tbsp mayo
- 1 tbsp chives
- 1 tbsp lemon zest
- 1 tbsp parsley
- Salt and pepper to taste

GOAT CHEESE GREEN GODDESS INGREDIENTS

- 2 cups mayo
- 1 bunch watercress
- 1/4 cup sour cream
- 1 bunch parsley
- 1/4 cup goat cheese crumbled
- 2 tbsp fresh tarragon
- Juice of 1 lemon
- 2 tbsp fresh chives
- Salt and pepper to taste

PICKLED STRAWBERRIES INGREDIENTS

- 4 strawberries
- 1/2 cup water
- 1/2 cup white sugar
- 1/2 cup red wine vinegar

INSTRUCTIONS

On low heat, melt butter in a sauté pan, add veggies and sweat until translucent. Set aside to cool.

In a large bowl, add crab along with the remaining ingredients; mix lightly to keep chunks of crab in cakes. Add the butter mixture and when cool, add salt to taste. Mold into 1-oz patties. Sauté in butter until golden brown on each side.

INSTRUCTIONS

Blend all ingredients except the sour cream in a blender till smooth. Mix the sour cream and add salt to taste.

INSTRUCTIONS

In a pot, combine water, sugar and vinegar. Bring to a boil and turn off heat. Slice strawberries into thin slices or diced pieces. Place strawberries in a heat-safe vessel. Pour liquid over strawberries till completely covered. Allow to cool.

WINE PAIRING

Bending Branch Winery Tannat Frizzante Rosé

Sparkling rosé with white peach, strawberry, apple and pear



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CREDIT: CHEF ANTONIO RUIZ, DUCHMAN FAMILY WINERY



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