

Artfully Tasteful Crab Recipes

Linguine with Crab meat and garlic

1 cup EV olive oil

2 Table spoons of garlic

2 teaspoons of red pepper flakes

1 pound of dungeness crab meat

2 pounds of linguine

1 cup of dry white wine

1 cup of fresh parsley

kosher salt

cracked pepper

Set a large pot of water to boil and salt it. In a small saucepan, warm the olive oil, red pepper flakes, garlic and cook on low until garlic is golden. Add the crab meat, salt, pepper, and wine and cook until reduced slightly. Add half the parsley, cook for another minute, and turn off the heat.

Cook the pasta until al dente, drain and toss with the crab mix. Top with the remaining parsley and serve immediately.

North Beach Crab Cakes

1 Pound of dungeness crabmeat

3 tablespoons of olive oil

2 eggs, lightly beaten with salt and pepper

½ cup of bread crumbs, fine

1 tablespoon of parsley

1 clove of garlic, minced

1 cup of Parmesan

cheese, grated

Combine the crabmeat, Parmesan cheese, parsley and minced garlic in a medium bowl. Add beaten eggs, mix in bread crumbs and form into small patties. Season with salt and pepper to taste.

Heat the olive oil in a skillet. Cook patties on each side until golden brown. Serve hot

Classic Crab Boil

live Dungeness crab/s

3 whole corns, husked, washed and halved

1 whole garlic bulb

2 cups of old bay seasoning

10 small red potatoes

1 lemon cut horizontally

4 yellow onions, quartered

1 cup of butter, melted

Using a 5 gallon pot with a steamer insert heat up just enough water to fill right below the steamer insert to a boil. Once at a rolling boil put all of the ingredients into the steamer insert and then use tongs to place the crab inside of the steamer ontop of the food below and close the lid immediately. Cover the top of the pot with a wet towel to keep the steam inside and cook on high for 5 minutes or until and crab is cooked. Sprinkle the old bay over all the ingredients then close the lid again and cook for another 10 minutes. Toss ingredients with butter and serve immediately.

Uramaki California Rolls *

1 pound of Dungeness crabmeat

1 cucumber, Halved and cut lengthwise

Sesame seeds to garnish

2 cup of calrose short grain rice

2 avacados,

thinly sliced

3 Sheets of Nori (Seaweed)

1/2 cup of rice vinegar mix

First slightly simmer rice vinegar with a dash sugar and salt and remove from heat. After washing the rice several times place it into a rice cooker with 2 cups of water and cook to designated white rice setting. Once done cooking remove from rice cooker and place into a clean wooden tray, bowl or dish. Pour the rice vinegar mix over the rice using a plastic or wooden paddle and break apart the rice gently in a sliding motion.

Place the Nori in the middle of the makisu and put an even layer of rice 3/5's the way up the sheet of Nori. Sprinkle rice with sesame seeds. Ensure that you cover the edges of the Nori and the 2 bottom corners are filled. Place the cucumber and avocado slices across the middle of the rice. Put the crab meat slightly above the cucumber and avocado and pat the crab meat down with all of your fingers until it forms a firm mound. Using your thumbs to lift the makisu from the bottom and your fingers to hold the food in place pick up and fold over the bottom piece of Nori towards the top piece of Nori. Using your wrists push the makisu forward to complete the folding process and you hopefully should have closed the roll. Cut into 6 pieces per roll and enjoy!

*Requires Makisu