

## GRILLED SHRIMP, GRAPE AND ENDIVE SALAD WITH LABNE CHEESE

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**Yield:** 4 salads

Salt, to taste  
16 oz. Greek-style yogurt  
1/4 c. pecans, shelled  
1 T. brown sugar  
1 t. water  
1 c. preserved lemons, trimmed and rinsed  
1 oz. champagne vinegar  
3 oz. extra virgin olive oil  
Pepper, to taste  
1 lb. shrimp  
2 heads Belgian endive leaves  
2 apples, julienned  
1 c. California seedless grapes, halved

**Method** (1) Salt yogurt to taste. Wrap in cheesecloth, and hang to drain for 48 hours to make Labne "cheese." Set aside. (2) Warm pecan halves for 5 minutes on a tray in a 350°F oven; remove from oven, and place into a bowl. (3) Toss pecans with brown sugar, salt and water to help dissolve the sugar. Place coated pecans back on tray, and bake in oven for approximately 8 more minutes. (4) In a blender, purée preserved lemon with vinegar, and slowly drizzle in olive oil. Season with salt and pepper to taste. (5) Season shrimp with salt and pepper, and grill to desired doneness.

Toss Belgian endive leaves in vinaigrette with apple, halved grapes, salt and pepper. Spread about 3 T. Labne cheese in the middle of a plate and arrange the endive leaves into cheese; sprinkle the apple and grapes onto salad. Arrange shrimp in front of the salad, drizzle them with a little dressing and top salad with candied nuts.

**Wine pairing:** A luscious, sweet Sauvignon Blanc, with juicy fig and honey flavors, *Crinella Glissando 2005* (California) will provide a beautiful contrast to the grilled shrimp and preserved lemon vinaigrette.



CALIFORNIA TABLE GRAPE COMMISSION

## CRAB AND CHEESE TOAST

Phillips Foods, [www.phillipsfoods.com](http://www.phillipsfoods.com)



**Yield:** 20-25 slices

10-oz. bag Swiss cheese, finely shredded  
1 c. Hellmann's mayonnaise  
1 t. salt  
2 t. fresh lemon juice  
1 lb. Phillips Crab Meat  
1 loaf French bread baguette  
2 T. fresh chives, minced, for garnish

**Method** (1) Preheat oven to 375°F. (2) Line sheet pan with foil or parchment paper, and spray with nonstick cooking spray. (3) Combine Swiss cheese, mayonnaise, salt and lemon juice in bowl. Gently fold in crab meat to keep mixture slightly chunky. (4) Cut French bread in half

lengthwise. Spread 1/2 crab meat mixture evenly over each half of bread. Bake 15-20 minutes, or until topping and crust are golden brown and filling is bubbly. (5) Allow toast to cool slightly, and then cut with serrated-edge knife into 1"-wide slices. (6) To serve, sprinkle toasts with minced chives, and serve hot.

**Wine pairing:** Bouchard Macon Villages 2007 (France) is a crisp, refreshing Chardonnay with pear, apple and citrus flavors that will cut through the richness of the cheese and mayonnaise.

## CRAB TOSTADAS WITH STRAWBERRY-MANGO SALSA

California Strawberry Commission, [www.calstrawberry.com](http://www.calstrawberry.com)

**Yield:** 48 tostadas

1 lb. crabmeat  
1/2 c. English cucumber, diced and seeded  
1/2 c. green onion, thinly sliced  
1/4 c. mayonnaise  
2 T. cilantro, chopped  
Arbol chiles, ground and toasted  
Lime juice  
48 small corn tortillas, fried until crisp  
2 c. iceberg lettuce, shredded  
3 c. Strawberry-Mango Salsa (recipe follows)

**Method** (1) Pick over crabmeat, and remove any pieces of shell. (2) Gently mix with cucumber, green onion, mayonnaise and cilantro; season with chiles and lime juice, to taste. (3) Place 2 t. lettuce on each tortilla. Top with 1 T. crab salad and 1 T. Strawberry-Mango Salsa.

### Strawberry-Mango Salsa

2 c. fresh California strawberries, diced  
1 c. mango, diced  
1/4 c. green onion, thinly sliced  
2 T. cilantro, chopped  
2 T. lime juice  
1 T. canola oil  
1-2 serrano chiles, chopped  
Salt and pepper, to taste

**Method** (1) Combine strawberries, mango, green onion, cilantro, lime juice and canola oil in bowl. (2) Season with chiles, salt and pepper, to taste.

**Wine pairing:** Gundlach Bundschu Gewurztraminer 2008 (California) is dry and aromatic, with lychee and passion fruit flavors to cool the kick of the arbol chiles, enhance the fruit salsa and play off the crispy tortillas.

