



CRAB RANGOON JALAPEÑO POPPERS

'Community Through Cooking'

BACKYARD TUNA COMPANY



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INGREDIENTS:

Crab Rangoon Filling

- 8 oz mascarpone cheese
- 12 oz cream cheese
- 2 tbsp shallots, minced
- ½ tbsp soy sauce
- ½ cup almonds, chopped & toasted
- ½ tsp sea salt
- 8 oz lump crab meat

Greek Green Onion Yogurt

- ¼ cup heavy whipping cream
- ¼ cup green onions, chopped
- 8 oz plain Greek yogurt
- ½ tsp sea salt

Vinaigrette

- ¼ cup lemon juice
- 2 tbsp soy sauce
- 1 ½ red pepper flakes
- 1 tsp maple syrup
- 1 clove garlic, crushed

Coating & Jalapeño Casings

- 18 jalapeños, deseeded & cleaned
- ½ cup almonds, chopped & toasted
- ½ cup panko breadcrumbs

RECIPE:

This dish was inspired by a recipe we found in Stephanie Izard's 'Gather & Graze' cookbook. Hers calls for squash blossoms for the casings; however, not being able to find any we swapped them out for jalapeños.

Allow your mascarpone & cream cheese to soften at room temperature. Place both cheeses in a large mixing bowl. Add the shallots, soy sauce, almonds and sea salt. If you are toasting your own almonds, bake in the oven at 350 °F for 8 minutes, shifting the nuts around on the baking pan halfway through. Mix together your ingredients with a mixer until light and fluffy. Next, fold in the crab meat. Set aside.

For the Greek Green Onion Yogurt, pour the heavy whipping cream and green onions into a blender or food processor. Blend. In a small mixing bowl, stir the green onion-heavy cream mixture & sea salt into the Greek yogurt. Place in the fridge to chill.

To make the vinaigrette, combine the lemon juice, soy sauce, red pepper flakes, maple syrup and garlic. Whisk. Place in fridge to chill with your Greek Green Onion Yogurt.

Prepare the jalapeño casings by removing the top third to make a canoe shape. Remove the seeds and fibrous parts inside. Fill with the crab Rangoon filling. Don't overstuff or the cheese will spill out while baking in the oven. Make the crunchy coating by mixing together the almonds & panko breadcrumbs. Coat each popper with a thick layer. Place in the oven for 17 minutes at 375 °F. Serve with your Greek Green Onion Yogurt & vinaigrette.

-Alex

