

### Crab Stuffed Jalapeño

1/4 cup mayonnaise	24 jalapenos, split lengthwise and seeded
1 egg yolk	Olive oil
1/2 tablespoon Worcestershire sauce	Barbecue rub
Juice of 1/2 lemon	Salt and pepper\
1 teaspoon Dijon mustard	
1 tablespoon minced fresh parsley	1/4 mayonnaise
1 pound lump crabmeat	2 tablespoons harissa
1 tablespoon minced shallot	
1 tablespoon minced roasted red pepper	Diced tomatoes, for garnish
1/2 cup fresh breadcrumbs	

- In a small bowl, mix together the mayonnaise, egg yolks, Worcestershire, lemon juice and parsley. Add crab, shallot and red pepper to a large mixing bowl. Fold in dressing and just enough breadcrumbs to bind the mixture. Season with salt and pepper.
- Preheat oven to 350 degrees. Stuff peppers with crab mixture. Transfer to a baking sheet. Drizzle with olive oil; season with spice mix. Bake until peppers are tender, about 25 to 30 minutes.
- Stir together the mayo and harissa. Serve peppers garnished with sauce and tomatoes.

### Classic Cobb Salad with Bacon, Egg and Creamy Dressing

1/4 cup white balsamic vinegar	2 heads chopped romaine or iceberg
1 egg yolk	2 eggs, chopped
1/2 tablespoon Worcestershire sauce	1/4 pound bacon, cooked and chopped
1 teaspoon Dijon mustard	Cherry tomatoes, halved
1 clove garlic, minced	1 small red onion, thinly sliced
1/2 teaspoon garlic powder	Croutons
1/2 teaspoon onion powder	
3/4 cup blended oil	
1/4 cup mayonnaise	
Sea salt and freshly ground black pepper	

- Add vinegar, egg, Worcestershire, Dijon, garlic and spices to jar of a blender.
- Season with salt and pepper.
- With machine running, slowly add oil. Adjust seasoning.
- Add salad ingredient to a large mixing bowl along with croutons.
- Toss with dressing to taste; season with salt and pepper.



## Beef Burgers

1½ pounds beef chuck, cut into chunks  
3 tablespoons Montreal steak seasoning

1 tablespoon olive oil  
2 large onions, sliced  
Salt and pepper

6 slices blue cheese  
6 hamburger rolls  
Port ketchup

- Mix together the beef and spices in a bowl. Grind meat using a meat grinder fitted with a medium disc. Form into six patties.
- Add oil to heavy skillet and bring to medium low heat. Add onions; cook, stirring occasionally, until deep golden brown, about 30 minutes. Let cool.
- Preheat grill to medium-high heat. Grill burgers, turning once, to desired doneness. Serve on rolls, topped with cheese, onions and ketchup.

## Port Ketchup

1 tablespoon olive oil  
1 small onion, diced  
1 clove garlic, crushed  
1 tablespoon dry mustard  
1 teaspoon kosher salt  
1 teaspoon ground black pepper  
½ teaspoon cayenne  
½ teaspoon ground allspice  
2 tablespoons tomato paste  
1 cup ruby port  
1 (28-ounce) tomato puree  
½ cup cider vinegar  
½ cup brown sugar

- Add oil to heavy saucepan and bring to medium heat. Cook the onions and garlic until light golden but not browned. Add the tomato paste and spices; cook, stirring 1 to 2 minutes.
- Add the port; bring to a simmer and cook until reduced by two-thirds. Add the tomato puree, vinegar and sugar. Bring back to a simmer and cook until thickened, about 30 minutes. Let cool.



### Cabbage Slaw

1/4 cup mayonnaise	1/2 head finely shredded red cabbage
3 tablespoons rice vinegar	1/2 head finely shredded green cabbage
2 tablespoons minced chipotles in adobo	1 medium sweet onion, thinly sliced
1 clove garlic, minced	1 large carrot, finely julienned
1 teaspoon onion powder	
1 teaspoon garlic powder	
Sea salt and freshly ground black pepper	

- Add mayonnaise, vinegar, chipotles, garlic and spices to a small bowl; whisk in oil. Season with salt and pepper.
- Add cabbage, onion and carrot to a large mixing bowl; add dressing, mixing well to coat. Let stand, stirring occasionally, 1 hour.

### Mac-n-Cheese

2 cups sour dough bread crumbs	6 tablespoons butter
1/4 cup grated parmesan cheese	1/3 cup all-purpose flour
2 tablespoons olive oil	4 cups half and half
2 tablespoons finely chopped crisp bacon	1 cup grated smoked gouda cheese
	1 cup grated fontina cheese
	1 cup grated beemster cheese
	1 cup grated aged cheddar
	1 pound cooked elbow pasta, warmed
	Freshly grated nutmeg
	Sea salt and freshly ground pepper

- Preheat oven to 350 degrees. Toss together bread crumbs, parmesan and oil. Place on a sheet pan; bake until golden. Remove; let cool. Toss with bacon.
- Melt butter in a heavy saucepan over medium heat. Stir in the flour; cook 1 to 2 minutes or just until light golden brown and nutty.
- Slowly whisk in the half and half; bring to a simmer and cook, stirring regularly, until thickened. Remove from heat; stir in the cheese and ham. Season with nutmeg, salt and pepper.
- Fold in macaroni; serve topped with bread crumbs.