

Mini Caesar Crudités (one-person Caesars)

Show: May 8th

Ingredients:

Romaine Leaves, small from the hearts
Sun Dried Tomatoes, julienned
Parmesan Cheese slices
Croutons, shaped like French fries about 2" x 1/4"
Chives, blanched
Caesar Dressing

Procedure:

Cut Romaine leaves toward the bottom so as to produce a bit of a cup affect. Place a piece of sun-dried tomato, Parmesan Cheese slice, a crouton and tie with a blanched chive. Squeeze a little Caesar dressing on each and serve.

Recipe: Steamed Castroville Artichoke Leaves With Dungeness Crab

Ingredients:

1 Artichoke leaf, steamed
1 tsp Crabmeat salad
1 piece Crab leg
1 Chive
1 Flower pedal (optional garnish)

Procedure:

Pull one leaf from a steamed artichoke. Clip the pointed end off an angle. Place 1 tsp crab meat salad on the leaf with a small piece of crab leg meat. Lay in small piece of chopped chive and 1 small piece of flower pedal.

For display:

Cook whole artichoke, cool, cut in half, scoop out the choke, place in display plate. Add the heart from another artichoke and serve.

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