

SHAVED ZUCCHINI WITH BASIL

WHAT YOU WILL NEED

- 2 medium zucchini
- 3 tablespoons Olive Oil
- 1 lemon, juiced
- ¼ teaspoon ground coriander
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- ¼ teaspoon gochugaru
- 8 leaves fresh Basil, torn into pieces

KITCHEN ESSENTIALS

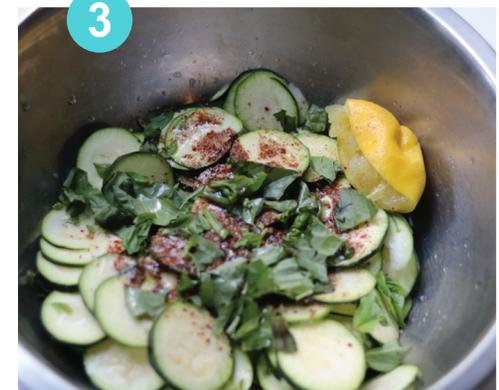
- Vegetable Peeler
- Kitchen Knife



TRIM THE TIPS OFF EACH SIDE OF THE ZUCCHINI. USING A MANDOLIN OR VEGETABLE PEELER, SHAVE THE ZUCCHINI INTO VERY THIN STRIPS FROM ONE END TO THE OTHER, CREATING LONG THIN STRIPS.



IF YOU HAVE SOME PIECES YOU CANT SHAVE, YOU CAN CHOP THEM UP VERY SMALL AND ADD THEM WITH THE SAUTÉED VEGGIES IN THE CRAB CAKE RECIPE.



TOSS THE SHAVED ZUCCHINI WITH ALL OTHER INGREDIENTS, AND LET REST IN THE REFRIGERATOR FOR 5-10 MINUTES BEFORE SERVING. ADJUST SEASONING IF NEEDED.

BAKED CHEESE GRITS

WHAT YOU WILL NEED

- 1 cups Stoneground Grits
- 4 cups Chicken Stock
- 1 Tbsp Cookhouse Seasoning Mix
- 1 Tablespoon Kosher Salt
- ¾ cup parmesan cheese
- 1 egg

KITCHEN ESSENTIALS

- Large Saucepan
- Wooden Spoon



PREHEAT OVEN TO 425 AND PLACE RACK IN CENTER OF OVEN. IN A LARGE SAUCEPAN, BRING CHICKEN STOCK TO A BOIL OVER HIGH HEAT. SLOWLY ADD THE GRITS TO THE LIQUID, STIRRING CONSTANTLY WITH A WOODEN SPOON. STIR IN THE SALT AND SEASONING MIX, AND RETURN THE MIXTURE TO A BOIL.



REDUCE HEAT TO LOW SIMMER, COVER POT, AND ALLOW TO COOK VERY SLOWLY FOR 20-30 MINUTES, STIRRING AND SCRAPING THE BOTTOM OF THE PAN FREQUENTLY.



IN A SMALL MIXING BOWL, MIX THE PARMESAN CHEESE WITH THE EGG UNTIL COMBINED. ADD THIS MIXTURE TO THE GRITS AND STIR UNTIL WELL COMBINED. TRANSFER TO A 9 INCH BAKING DISH, OR 4 INDIVIDUAL RAMEKINS, AND BAKE IN OVEN FOR 10 MINUTES. REMOVE FROM OVEN AND LET REST 5 MINUTES BEFORE SERVING.

WHAT YOU WILL NEED

- 4 tablespoons Vegetable Oil
- 1/2 medium yellow onion, small dice
- ¼ cup roasted red bell pepper, small dice
- 1/2 medium green bell pepper, small dice
- 5 oz lump crabmeat, picked over
- 4 oz baby shrimp, chopped fine
- 1/4 cup mayonnaise
- 2 Tablespoons Creole Mustard
- 1/4 cup Panko breadcrumbs
- 3 scallions, sliced thin
- juice of 1/4 lemon
- 1/4 teaspoon Crystal hot sauce
- 1/4 teaspoon Cookhouse Seasoning Mix
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 2 Eggs

CRAB CAKES



HEAT OIL OVER MEDIUM HEAT IN A MEDIUM SKILLET. ADD ONION AND BELL PEPPERS, AND COOK SEVERAL MINUTES, UNTIL SOFT. REMOVE FROM HEAT AND TRANSFER TO A LARGE MIXING BOWL. ADD CRAB MEAT, SHRIMP, MAYONNAISE, MUSTARD, PANKO, SCALLIONS, LEMON JUICE, HOT SAUCE, AND CREOLE SEASONING. DO NOT BREAK UP CRAB MEAT LUMPS.



FILL A SMALL ROUND COOKIE CUTTER WITH MIXTURE AND FORM INTO CAKES. PLACE ON A BAKING SHEET. CHILL CAKES, UNCOVERED, COMBINE FLOUR, SALT, AND PEPPER ON A PLATE AND LIGHTLY DUST CAKES IN FLOUR. 1 HOUR TO HELP SET.



IN A LARGE SKILLET ADD 3 TABLESPOONS OIL. ADD HALF OF CAKES AND COOK OVER MODERATE HEAT UNTIL GOLDEN BROWN, ABOUT 1 1/2 MINUTES EACH SIDE. COOK THE REMAINING CAKES IN THE SAME MANNER. SERVE CAKES WITH GRITS.

TAG #COOKHOUSEATHOME
TO SHOW OFF YOUR SKILLS!