Cortez Commercial Fishing Festival 2009 Crab Cookoff Winners:

Best of Show Eileen Maloney

Shrimp / Crab Delight

Soup or appetizer

1 sm onion; minced

2 table spoon butter

2 table spoon corn starch

2 cups chicken broth

2 cup half and half.

1 lb snow crab clusters

1 lb shrimp

Pepper, Salt } to taste

1/2 cup lemon juice

1/2 cup sharp cheddar

Directions: Saute onion in butter. Add corn starch, cook and stir 1 minute. Gradually stir in chicken broth and half & half, cook 5 minutes.

Break crab into chunks, add to broth. Salt to taste. Heat thoroughly. Garnish with cheese

Cortez Commercial Fishing Festival 2009 Crab Cookoff Winners:

Best Appetizer: Annette Maddox

Dr. Annette Maddox
Crab Dip

Ingredients:
1lb blue crab meat
½ stick softened butter
¼ cup mayonnaise
4 oz softened cream cheese
¼ cup chopped pimentos
2 tablespoons finely chopped celery
Lemon juice, salt, pepper, and hot sauce to taste

In a mixing bowl, blend together crabmeat and butter to form a paste. Add remaining ingredients, mixing well. Chill overnight. Serve with crackers or fresh vegetables.

Cortez Commercial Fishing Festival 2009 Crab Cookoff Winners:

Best Salad: Capt. Michael Haley

The captain's stone crab Salad

Green leaf - Bed of five leafs

(five)
lumps of large stone crab Knuckles (in salad)

5 claws - crusher claws

Mayo - heaping Tbs

Red bell pepper - Fine diced - heaping tsp

Celery - fine diced - ¼ cup

one kumquat - fresh slices on top (garnish)

All purpose seasoning - dash

Cortez Commercial Fishing Festival 2009 Crab Cookoff Winners:

Best Entree: Susan Lee

Jack and Susie's Anna Maria Island Blue Crab Stir Fry

(Original Recipe)

INGREDIENTS:

1 dozen blue crabs
Kosher Salt and Black Pepper mixture: (½ tsp kosher salt and ½ tsp black pepper mixed together)
3 T peanut oil
1/3 C peeled and diagonally sliced fresh ginger (very loosely packed)
1 rounded T minced fresh garlic
½ C scallions shredded lengthwise (very loosely packed)

Steam crabs until they just turn bright orange. DO NO OVERCOOK! Transfer steamed crabs into very cold water to stop cooking.

Break off the crab's apron on the underside belly, and pull off the top shell. In small separate container, preserve crab's juices and roe. Using sharp kitchen shears, cut off crab's mouth area and feather gills. Break crab body into two equal halves, and cut down legs above main joint so only upper portion remains.

Using a brush, clean sides of crab very well under cold running water. Set aside.

Heat wok on high heat.

Coat peanut oil around the tall sides of the wok so that oil will drizzle to center of wok.

Once heated, throw in ginger and garlic. Throw in pinch of salt/pepper mixture and stir fry for one minute.

Add crabs, and sprinkle with several pinches of salt/pepper mixture. Vigorously stir fry, keeping the crabs constantly tossing on high heat. After five minutes, add reserved crab's juices and roe. Continue tossing until crabs become a little crispy. (Total stir fry time approximately 10 minutes).

Turn off heat. Throw in shredded scallions and toss with crabs. Serve immediately.

Cortez Commercial Fishing Festival 2009 Crab Cookoff Winners:

Best Restaurant Crab Cake: Banana Cabana

ISLAND MANGO CRAB CAKES

½ Yellow Bell Pepper Diced
½ Red Bell Pepper Diced
½ Red onion, Diced
2 oz. Mango Chunks
4 oz Jerk spice
(cumin, Red crushed pepper, salt, Pepper, Garlic + paprika)
4 oz mayo
1 lb Blue crab wild
2 T. olive oil

In mixing bowl, diced peppers, onions, mangos, jerk spice.
ADD mayo, gently toss over and over with hands. ADD crab meat and toss until mixture is nice and moist.
One half cup scoop of mixture and patty them. Saute' until golden brown in olive oil.

By Michael Rappaport