

SMITH-MADRONE VINEYARDS & WINERY

www.smithmadrone.com

Italian Seafood Salad & Crab Cakes

(Serves 6)

2 lbs. fresh calamari
1 lb. fresh mussels
1 lb. fresh small or medium shrimp
1 medium red bell pepper
1 medium yellow bell pepper
2 stalks celery
1 tablespoon chopped Italian parsley
½ cup lemon juice
½ cup extra virgin olive oil
Salt & pepper to taste

Preparation

Clean calamari. In the meantime bring to boil 1 gallon of water with 1 tablespoon salt.

When it is boiling put in calamari and bring back to a boil.

Cook one minute, then drain.

Reserve 2 cups of water.

Chill calamari.

With a brush, scrub mussels & rinse very well. Put mussels in a pan with 2 cups cold water, cover & bring to boil. When the mussels are open (approximately 2 min.), drain. Reserve the water & chill the mussels.

Leaving the shells on, devein the shrimp and put in 1 gallon of boiling water with 1 tablespoon salt.

When the water has come back to a boil, drain & chill shrimp.

In a small pan boil calamari water and mussel water and reduce to 1 cup.

Julienne the peppers and celery and put in a bowl.

Slice calamari into ¼-inch rings and add to vegetables.

Remove the mussels from the shell and add to the vegetable mixture.

Remove the shrimp from the shells and add to the mixture.

Add parsley, lemon, oil and ½ c of the water reduction. Add salt and pepper to taste and mix well.

Serve chilled.

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Crab Cakes

(makes 7-8 crab cakes)

1 lb. fresh crab meat
1 small red bell pepper, diced
1 small yellow pepper, diced
½ bunch green onions, sliced
2 tablespoons butter
½ cup mayonnaise
1 tablespoon Dijon Mustard
1 cup Panko (Japanese-style bread crumbs)
2 cups regular bread crumbs

Drain crab meat well. Sauté the bell peppers and green onions in butter until barely tender, about 10 minutes. Add salt and pepper to taste. Let cool.

In a bowl add all ingredients except for the regular bread crumbs. Mix well.

Form patties by placing some of the mixture into a ½ cup measuring cup and then forming a solid patty with your hands. Dredge the patties in the bread crumbs.

Deep fry the patties in oil at 325 degrees. Serve hot with lemon wedges.

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