

Lemon Drop



Remember lemon drop candies? Well, this tastes the same, only with a kick. In New Orleans, there's an Italian ice cream parlor/pastry shop called Brocato's, now run by the third generation of the family. This cocktail tastes just like the lemon ice they make during warm weather months, and is equally refreshing. Our Aunt Dottie is fond of anything that approaches the lemony flavor of her beloved lemon icebox pie, especially if it is pretty and has vodka in it.

- From *In The Land of Cocktails* by Ti Adelaide Martin and Lally Brennan.

Crab Cakes with Corn Ragout



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CAKES:

1 pound jumbo lump crab

(remove any shells, do not break up)

1 ea. brunoise yellow pepper, green pepper and red pepper,

note: each pepper should yield 1/2 cup each

3 ea. chiffonade of green onion, yield 1/2 cup

2 tsp. Commander's Creole seafood seasoning

1/2 cup Commander's Ravigote sauce

CORN RAGOUT:

5 - 16 ea. fresh shucked corn, approximately 16 oz. of clean corn
(make sure all corn hair is removed)

4 tbsp. approximately 4 each, of fresh brunoise of jalapeno
(make sure no seeds or ribs, this will cause too much heat, we are only looking for flavor)

1 tbsp. peeled fresh thyme

2 tbsp. whole butter, softened

Kosher salt to taste and cracked black pepper to taste

Makes 8 appetizer portions or 4 entree portions.

CAKES: In a small bowl, mix peppers, green onions and ravigote sauce. Mix gently, fold by hand or spoon. Add crabmeat and seasoning, do not break up crabmeat, mix gently. Preheat teflon pan, not too hot. Add one tsp. of whole butter, do not burn butter, if this smokes, it is too hot. Add four rings in pan and place 3 oz. of crab mixture in each ring. Press down mix, not too hard, enough to make a tight cake.

Cook about 3 to 4 minutes at a low heat until golden brown. To turn over, the best tool to use is a small spatula on opposite side, use finger to push and tilt so spatula can slide under. Flip, be careful that cake does not break up. Cook until brown, about 3 minutes. Remove cake and ring, if you feel cake is not cooked or hot, place in oven for 2 - 3 minutes at 350°. Be careful not to dry crabmeat out. When cakes are finished, remove rings carefully, be sure meat does not stick and break up cake. Place to side and repeat to finish all mix.

CORN RAGOUT: Preheat saute pan, not too hot. Add one tap of soft butter, do not let burn or fry. Add corn and jalapeño. Season with kosher salt and cracked black pepper. Cook until light liquid comes out from corn, not too high of heat, about 3 minutes. Add thyme and consistently stir in rest of butter. This has to be creamy, not clarified. Season.

PRESENTATION: Serve one cake for appetizer or two for entree. Spoon corn on top and let fall to one side. Garnish with fresh thyme.



Lemon Drop

2 tbsp. superfine sugar

2 lemon wedges

1 ounce lemon or citron-flavored vodka

1 ounce limoncello

Makes 1 cocktail.

Place the sugar in a shallow dish or saucer. Wet half of the inside and outside rims of a chilled martini glass with one of the lemon wedges and discard the wedge. Dip the rims into the sugar and set aside.

Combine the vodka, limoncello, and juice from the remaining lemon wedge in a cocktail shaker with ice and shake vigorously. Strain into the prepared glass and serve immediately.

Drink recipe from the book, *In The Land of Cocktails* by Ti Adelaide Martin and Lally Brennan.

