



## Spring Recipe from Chef David Merrill

### Soft-Shell Crab "Po' Boy" with Remoulade Sauce

A true harbinger of spring in the Northeast, soft-shell crabs are as versatile as they are unique. Used as an appetizer, salad or entrée, this recipe for a "Po'Boy" is one to savor!

#### *For the sauce*

- |                   |   |
|-------------------|---|
| 1 cup mayonnaise  | 1 tsp. anchovy paste                            |
| 2 T Dijon mustard | 2 T mixture of fresh parsley, chervil, tarragon |
| 4 T capers        |   |

Chop capers and herbs and combine with other ingredients. Chill while preparing crabs.

#### *For the crabs*

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|-----------------------------|---------------------|
| 8 soft-shell crabs, cleaned | 2 T unsalted butter |
| 1 cup milk                  | 1 T olive oil       |
| Flour for dusting           |                     |

Dip each crab in milk and dredge in flour. Heat butter and oil over medium heat and cook until golden brown (about 2 minutes per side). Hold crabs in warm oven until ready to serve.

#### *To serve*

Toast your favorite bread or baguette. Spread with sauce and serve open-faced with crisp lettuce and fresh tomatoes. Enjoy!

