

Simply Inspiring. Distinctly Southern.



Recipe of the Month

Provided by Chef Shane Quinlan, Beach Club at WaterSound Executive Chef

Crispy Soft Shell Crabs

with Creole Corn Macque Choux Mashed Potatoes and Tabasco Pepper Butter

Serves 4

Creole Corn Macque Choux Mashed Potatoes

- 2 oz Butter
- 1 Red Bell Pepper (*seeded, diced*)
- ½ Red Onion (*peeled, diced*)
- 3 Ears Fresh Corn (*shucked, removed from cob*)
- 1 Tbsp Creole Spice
- 3 Tbsp Light Brown Sugar
- 2 lbs Peeled Idaho Potatoes
- 1 Cup Heavy Cream
- 1 Tbsp Salt
- 2 tsp Ground Black Pepper

Directions

1. Boil the peeled potatoes until tender
2. Drain potatoes
3. In a large sauté pan, melt the butter and sauté the bell peppers, red onion, and corn over high heat for 5 minutes stirring frequently
4. Add the creole spice and brown sugar, continue to sauté for another 5 minutes, remove from heat
5. Set aside 3 tablespoons of corn mixture, for plating
6. In a mixer, mash the potatoes well
7. Stir in the heavy cream, corn mixture, salt and pepper

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Crispy Soft Shell Crabs (contd.)

with Creole Corn Macque Choux Mashed Potatoes and Tabasco Pepper Butter

Serves 4

Tabasco Pepper Butter

- 3 Red Bell Peppers (*cored, seeded, rough chopped*)
- 2 Shallots (*peeled, rough chopped*)
- 1 Cup White Wine
- ¼ Cup Heavy Whipping Cream
- ½ lb Butter
- 1 Tbsp Tabasco
- 1 tsp Salt

Directions

1. Place the bell peppers, shallots and white wine in a blender
2. Puree on high speed until smooth
3. Strain the puree into a small sauce pan using a fine mesh strainer
4. Over high heat, begin reducing by volume until you have reached a 90% reduction
5. Add heavy cream and reduce again until thickening occurs
6. Reduce to low heat and begin slowly whisking in butter until incorporated
7. Add Tabasco and salt

Soft Shell Crabs

- 6 Fresh Soft Shell Crabs
- 1 Cup All Purpose Flour
- 2 Cups Buttermilk
- 1 Egg
- 2 Cups Zatarain's Fish Fry
- 1 Quart Peanut Oil

Directions

1. Preheat oil to 350 degrees in a medium sized pot or countertop fryer
2. Remove top shell from crabs, clean and halve
3. Whisk buttermilk and egg together in a small bowl
4. Dredge crabs in flour, submerge in the egg wash and let soak for 5 minutes
5. Dredge in Zatarain's Fish Fry, coating them completely
6. Gently place crabs in oil, fry until crispy
7. Remove crabs from oil and place on a napkin lined plate
8. Repeat until all crabs are cooked

Plating

1. Ladle Tabasco Butter Sauce into center of a serving plate
2. Spreading sauce using bottom of ladle
3. Scoop Creole Corn Macque Choux Mashed Potatoes onto plate
4. Place 3 Soft Shell Crab Halves legs up on mashed potatoes
5. Garnish with 3 tablespoons of corn mixture around the plate
6. Optional: Garnish with long cut chives

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