

Crab Stuffed Shrimp

- 1 tablespoon butter
- 3 green onions, finely chopped
- 1/2 cup finely chopped **green bell pepper**--- OMIT This – not a fan of the flavor
- 1/4 teaspoon garlic powder and 1/2 tsp Old Bay Seasoning
- A dash of Worcestershire
- 4 1/2 teaspoons heavy cream
- 1 tablespoon Dijon mustard
- Dash cayenne pepper
- 1/2 cup saltine cracker crumbs or Panko bread crumbs
- 1/4 cup mayonnaise
- 1 egg
- 2 tablespoons fresh parsley leaves
- 1/2 lemon, juiced
- 1 pound crabmeat, picked over
- 1 pound extra-large or jumbo shrimp (about 24 shrimp), peeled, deveined, tails on
- 12 slices bacon, halved crosswise
- Steamed white rice, for serving, optional
- Basil Cream Sauce, recipe follows

Directions

Preheat oven to 350 degrees F.

Melt butter in a skillet over medium heat and cook green onions, green pepper and garlic powder until peppers are limp. Place in mixing bowl and add cream, mustard and cayenne pepper to sauteed vegetables, mix well.

Add cracker crumbs, mayonnaise, egg, parsley and lemon juice; mix well. Gently fold in crabmeat. Form into small patties sized to stuff into shrimp; set aside.

Split shrimp down the bottom center to tail, being careful not to cut through. Stuff each shrimp with crabmeat mixture. Wrap shrimp in bacon and secure with a toothpick. Place on a baking pan and cook at 350 degrees about 15 to 20 minutes. Broil for 4 minutes to crisp the bacon.

To serve, arrange 6 shrimp on each plate on a bed of rice, if desired. Drizzle with Basil Cream Sauce.

Basil Cream Sauce:

2 tablespoons butter

1 tablespoon olive oil

1 teaspoon minced garlic

1/2 cup diced onions

1/4 cup white wine

1/2 quart heavy cream

1 teaspoon chicken base

3 tablespoons Pesto, recipe follows or use store-bought

1 teaspoon Roux, recipe follows

Heat butter and olive oil in a skillet over medium heat, add garlic and onion and cook until lightly browned, about 5 minutes. Add white wine and reduce by half. Add heavy cream and chicken base and reduce by half again. Add pesto and roux, bring to a simmer and heat until slightly thickened, about 2 to 3 minutes.

Yield: 4 servings

Pesto:

2 cups fresh basil leaves

1 cup walnut pieces

1 cup grated Parmesan

1 teaspoon minced garlic

1 cup olive oil

In a food processor, blend all ingredients until a coarse paste is formed. Place in an airtight container and refrigerate until ready to use.

Yield: about 1 1/2 cups

Roux:

4 ounces (1 stick) butter

1 cup all-purpose flour

Melt butter in a large skillet over medium-low heat. Slowly add flour and stir until lightly browned. Leftover roux can be stored, tightly covered, in the refrigerator for several weeks.

Yield: about 1 1/4 cups