



# delicious

fall 2018

## Chilean Crab Cake Appetizer

by Eva Hammond - Founding Wine Club member

*These incredible Chilean crab cakes are a native food of our dear friend Eva. She served them as an appetizer, at the best wedding we've ever been to, when she married our dear friend and fellow wine afficianado Zane. Pairs beautifully with our 90 point Vin Rosé de Syrah. Amazing food! Off the hook wine!*

*Cheryl Lawton*  
Cheryl Lawton



## the ingredients

1 lb crab meat  
1 c onion (chopped)  
1/3 c white wine  
1 tsp paprika  
1c heavy whipping cream

1/3 c cooking sherry  
1/2 c parmesan cheese (shredded)  
1/3 c olive oil  
salt & pepper to taste

## the method

Saute onions in olive oil with salt and pepper.  
Add crab meat, paprika, white wine and cooking sherry.  
Cook on low heat for 4-5 minutes.  
Remove from heat, add heavy cream.

Dish into single serve 1-2oz ramekins.  
Top with shredded parmesan cheese.  
Bake at 350 for 10-15 minutes. Serve immediately.

Can also be served in larger portion with a lovely Arugula salad for lunch or light dinner.

Pairs with: Pech Merle 2017 Vin Rosé de Syrah