

STUFFED MUSHROOMS AU LA KATE

**LOUISIANA JUMBO LUMP BLUE CRAB, STUFFED MUSHROOMS
CREATED FOR MY DAUGHTER KATE**

MEDIUM, FARM TO TABLE MUSHROOMS CAPS, SAUTÉED IN BUTTER, EXTRA VIRGIN OLIVE OIL, WHITE WINE, LEMON ZEST AND JUICE AND OUR IN-HOUSE SEASONING FUSION. STACKED HIGH WITH BLEU'S LOUISIANA JUMBO LUMP BLUE CRAB STUFFING, BROILED TO A BROWN PATINA (COLOR MEANS FLAVOR), AND COVERED IN OUR CAJUN HOLLANDAISE SAUCE. IF SERVING AS AN ENTRÉE, LARGE MUSHROOM CAPS COULD BE USED.

MAJOR ADVICE FOR ALL OF MY RECIPES (OR ANY RECIPE FOR THAT MATTER):

PLEASE EVALUATE BY TASTING AND MODIFY IF NEEDED DURING EVERY STEP OF EACH RECIPE TO YOUR TASTE. DO THIS FOR EVERY STEP OF ALL MY RECIPES, PLEASE AND THANK YOU. EACH TIME YOU PURCHASE INGREDIENTS FOR A DISH, THEY WILL BE SOMEWHAT DIFFERENT. CONSTANT TASTING AND BALANCING OF INGREDIENTS AND SEASONINGS ARE THE SECRET TO ANY SUCCESSFUL RECIPE.

THANK YOU! PLEASE ENJOY AND MAKE THIS RECIPE YOUR OWN. BLEU

INGREDIENTS:

THE FINISHED CONSISTENCY OF THIS DISH ONCE COOLED SHOULD BE LIKE ANY SEAFOOD STUFFING. YOU SHOULD BE ABLE TO SHAPE IT AROUND THE MUSHROOMS AND HAVE THE STUFFING HOLD ITS SHAPE

20 TO 25 FRESH MEDIUM WHOLE WHITE CAP MUSHROOMS-DESTEMMED. 10 TO 12 LARGE MUSHROOMS IF SERVING AS AN ENTRÉE (DO NOT EVER WASH MUSHROOMS, WIPE OFF WITH PAPER TOWELS TO STOP MUSHROOMS FROM BEING WATERLOGGED)

1 LB. FRESH LOUISIANA BLUE JUMBO LUMP CRAB MEAT (*IF FRESH LOUISIANA BLUE JUMBO LUMP CRAB MEAT IS NOT AVAILABLE, PLEASE DO NOT ATTEMPT TO MAKE THIS RECIPE*) (PICK THROUGH FOR SHELLS, ETC.) *IF YOU ARE IN ANOTHER NATION, I WOULD TRY THE SPECIES OF CRAB MEAT HELD AS THE MOST ACCLAIMED QUALITY OF THE AREA.*

1 CUP FINELY CHOPPED MUSHROOMS

1 1/2 CUPS FINELY CHOPPED SWEET VIDALIA ONIONS

1 1/2 CUPS FINELY CHOPPED CELERY

1 CUP FINELY SLICED GREEN ONIONS (GREEN TOPS ONLY)

2 MEDIUM CLOVES OF FRESH CHOPPED GARLIC, (WELL CHOPPED OR PUT THROUGH A GARLIC PRESS). YOU CAN ALSO USE MY WHOLE HEADS BAKED GARLIC IN PLACE OF THE CHOPPED GARLIC. RECIPE HERE.

1 1/2 STICKS OF KERRYGOLD PURE IRISH BUTTER (UNSALTED) PLUS 1/2 STICK FOR LATER USE

4 TBL EVOO (EXTRA VIRGIN OLIVE OIL) FOR FRYING EGGPLANT, PLUS 2 MORE FOR STUFFING

FRESH HIMALAYAN SALT AND FRESH GROUND PEPPER TO TASTE

1 TBL PURE CANE SUGAR

2 TEASPOONS TONY CHACHERE'S ORIGINAL CREOLE SEASONING

3/4 TBL (OR MORE) LEA AND PERRINS ORIGINAL WORCESTERSHIRE

2 TBL FRESH LEMON JUICE PLUS 1 TEASPOON LEMON ZEST

1 TEASPOON (OR MORE) HEINZ GOURMET TARRAGON VINEGAR

1 TEASPOON SMOKED PAPRIKA

2 PACKS CLUB CRACKERS CRUSHED IN A PLASTIC BAG WITH A MEAT HAMMER (ORIGINAL CLUB, NOT FLAVORED IN ANY WAY, THERE ARE 3 CELLO PACKS PER GREEN BOX)

2 TO 3 SLICES OF WHITE BREAD SOAKED IN HEAVY WHIPPING CREAM (AND HAND SHREDDED INTO THE STUFFING MIXTURE)

1/3 TO 1/2 CUP HEAVY WHIPPING CREAM

1/4 CUP OF DRY WHITE WINE. (IF YOU WILL NOT DRINK IT, DO NOT COOK WITH IT!)

INSTRUCTIONS:

IN A 12-INCH CAST IRON SKILLET OR A 12-INCH NONSTICK THICK BASE SAUTÉ PAN, MELT THE 1 AND 1/2 STICKS OF KERRYGOLD PURE IRISH BUTTER (FIRST, NEXT 1/2 STICK TO COME LATER)

SAUTÉ MUSHROOMS IN THE BUTTER FLIPPING OVER AT LEAST TWICE. WHEN MUSHROOMS ARE FACE-DOWN, SPOON THE BUTTER INTO EACH ONE. SAUTÉ UNTIL SLIGHTLY BROWNEED ON THE TOP AND BOTTOM AND TENDER TO THE TOUCH. DO NOT FORGET THE FLIPPING!

REMOVE THE MUSHROOMS FROM THE PAN DRAINING EACH ONE AS THEY ARE REMOVED. YOU WANT THE BUTTER TO CONTINUE. PLACE MUSHROOMS ASIDE. PLACE IN A WARM OVEN OR WRAP IN FOIL. DO NOT LET THEM GET TO ROOM TEMPERATURE.

TO THE SAME PAN WITH THE BUTTER THAT YOU SAUTÉED THE MUSHROOMS, ADD THE ADDITIONAL 1/2 STICK OF BUTTER AND THE EVOO. HEAT TO MEDIUM HIGH HEAT AND THEN ADD CHOPPED MUSHROOMS, ONIONS, CELERY, AND SAUTÉ UNTIL TENDER, MAYBE 15 MINUTES. ADD GREEN ONIONS, SALT AND PEPPER, TONY CHACHERE'S, CANE SUGAR, LEA AND PERRINS, LEMON JUICE AND ZEST, PAPRIKA, DRY WHITE WINE, AND TARRAGON VINEGAR. COOK FOR 5 TO 10 MORE MINUTES BUT AT A LOWER TEMPERATURE, MEDIUM LOW.

SOAK THE 2 (OR 3) SLICES OF BREAD IN THE HEAVY WHIPPING CREAM AND AFTER BEING WELL SOAKED, BREAK THE BREAD BY HAND INTO THE PAN WITH ALL THE OTHER INGREDIENTS. WORK THE BREAD IN AND THEN START ADDING THE CREAM, A SMALL AMOUNT AT A TIME. THE MIXTURE SHOULD BE SOMEWHAT CREAMY, IF NOT, ADD A LITTLE MORE CREAM. YOU WANT A THICK (ALMOST LIKE GRITS) CONSISTENCY. AFTER ABOUT 3 MINUTES, DO THE FOLLOWING:

PLACE THE CLUB CRACKERS IN A LARGE, THICK PLASTIC BAG WITH A ZIPPER TOP, NOT A PRESS SEAL. LEAVE THE ZIPPER OPEN ENOUGH TO ALLOW AIR TO ESCAPE. USE A MEAT TENDERIZER HAMMER OR A DOUGH ROLLER TO CRUSH THE CRACKER INTO A BREAD CRUMB LIKE TEXTURE.

START ADDING THE CLUB CRACKERS IN SMALL AMOUNTS AS THE MIXTURE BECOMES LESS LIQUID. STIR FREQUENTLY. COOK THE MIXTURE AND IF IT GETS TO THICK, ADD A TOUCH OF CREAM. YOU WANT THIS MIXTURE TO BE ABLE TO HOLD ITS SHAPE AS YOU TOP AND COVER THE MUSHROOMS WITH IT. NOT DONE YET.

NOW A CRITICAL TIME, FOLD THE LOUISIANA JUMBO LUMP BLUE CRAB MEAT INTO THE MIXTURE. **VERY GENTLY, NOT TO BREAK UP THE BEAUTIFUL GIANT LUMPS OF CRAB MEAT!!!!!!**

AFTER A SUCCESSFUL ADDITION OF THE CRAB MEAT, TAKE EACH MUSHROOM AND SHAPE THE STUFFING AROUND EACH ONE. I LIKE TO COVER THE MUSHROOM ALL THE WAY TO THE BOTTOM SO YOU CAN JUST SEE IT. THIS MAKES FOR A MORE BEAUTIFUL PRESENTATION.

AFTER EACH MUSHROOM IS ARTISTLY CREATED, COVER A COOKIE PAN WITH FOIL, RUB THE FOIL WITH KERRYGOLD, AND PLACE AS MANY MUSHROOMS ON THE PAN AS YOU DESIRE TO COOK. (THEY WILL LAST IN THE REFRIGERATOR FOR 2 TO 4

DAYS OR CAN BE FROZEN. IF FROZEN, THEY WILL STILL BE GREAT WHEN THAWED OUT AND COOKED, JUST NOT AS WONDERFUL AS ONES COOKED FRESH.)

PLACE PAN OF MUSHROOMS INTO A PREHEATED 375 DEGREE (MIDDLE SHELF) OVEN FOR 5 MINUTES AND THEN DROP THE HEAT TO 325 FOR 12 MORE MINUTES. AT THE POINT THAT THE MUSHROOMS START TO SIZZLE, MOVE TO THE TOP SHELF AND TURN OVEN TO LOW BROIL AND WATCH LIKE A SPY CAMERA UNTIL THE TOPS OF THE MUSHROOMS START TO BROWN AND SHOW COLOR. (WATCH CLOSELY, THIS DOES NOT TAKE BUT A COUPLE OF MINUTES. REMOVE FROM OVEN, COVER WITH BLEU'S CREOLE HOLLANDAISE SAUCE, SERVE AND ENJOY. YOU WILL BE FAMOUS!

BLEU'S CREOLE HOLLANDAISE SAUCE

INGREDIENTS:

(A UNIQUE BREAK-A-WAY VERSION OF THIS CLASSIC FRENCH SAUCE)

5 EGG YOLKS LARGE

1 CUP NEW ORLEANS' FAMOUS BLUE PLATE MAYONNAISE

1/2 CUP OF KRAFT MIRACLE WHIP

1/2 CUP OF SOUR CREAM (NOT LIGHT)

2 1/2 TBSP. FRESH SQUEEZED LEMON JUICE (MAYBE MORE)

4 TO 5 SHAKES OF THE *HEINZ GOURMET TARRAGON VINEGAR* (MAYBE MORE)

2 TSP. LEA & PERRINS WORCESTERSHIRE SAUCE (MAYBE MORE)

SEA SALT AND WHITE PEPPER TO TASTE

1/4 TSP. SMOKED PAPRIKA

2 TBSP. DRY OR YELLOW STANDARD LIQUID MUSTARD (ADD A SMALL AMOUNT AT A TIME, TASTING AS YOU GO WITH ALL THE INGREDIENTS IN THIS SAUCE)

1 TBSP. MEZZETTA NON PAREIL CAPERS

(BRAND NAME, OPTIONAL, BUT ADVENTUROUS)

1 1/2 TSP. *LOUISIANA PURE CANE SUGAR GRANULATED*

5 DROPS OF YELLOW FOOD COLORING

OPTION: ADD A FEW DASHES OF FRANK'S HOT SAUCE

COOK AND STIR OVER MEDIUM-LOW HEAT UNTIL WARM. IF DESIRED, STIR IN A LITTLE HEAVY WHIPPING CREAM TO THIN. I PREFER IT THICK.

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