



CHEF'S EXPRESSIONS

fashionable catered events

A Study of Summer

MARYLAND CORN, CRAB AND TOMATO SALAD

Serves 8 (4 oz portions)

16 oz. Jumbo Lump Blue Crab (picked clean of shells- careful not to break up lumps)

4 Ears Silver King Corn,

4 fluid ounces Extra Virgin Olive Oil

1.5 fluid ounces Rice Wine Vinegar

¼ Bunch Basil, Fresh, Cut into "Chiffonade" strips

1 Pinch Sea Salt

½ Teaspoon White Pepper

¼ oz. Sugar

4 ounces Heirloom Tomatoes, ½" dice (Cherokee Purple, Green ~Zebra or Brandywine are favorites for this recipe)

Peel Corn Husks away from corn. Rub corn with 1 ounce Olive Oil and a touch of salt. Roast corn in a 350 degrees oven for 20 minutes. Cool and cut from the cob into a stainless steel bowl. Add Lumps of Crab, Cut Tomatoes and Basil. Make Vinaigrette in a separate bowl by whisking Oil, Vinegar, Sugar and Sea Salt together.

Pour over Crab Mixture, toss gently so as to not break up the Lumps of Crab. Place in a ramekins that you set in the refrigerator for at least 2 hours so the flavors begin to meld. Turn out ramekins onto a pretty plate, garnish with fresh tomato and basil and enjoy!