



Recipes

PROGRAM 12 - SEGMENT 1

Casa Linda Recipes

DUNGENESS CRAB ENCHILADA

Serves 4

INGREDIENTS

16 oz Fresh Dungeness crab Meat
8 6" Corn Tortillas
4 oz Cheddar Cheese, grated
24 oz freshly made Tomatillo Salsa
4 oz Soft Butter
1 Cup Canola Frying oil

METHOD

In a sauté pan add the butter and heat until melted, add the crab and warm for few minutes on low heat. Set aside and keep warm. In a sauté pan reheat the tomatillo salsa; keep it hot, and set aside.

In sauté pan, heat the canola oil to a 350 degrees add one tortilla at a the time and fry until it starts to stiffen, remove it from the oil and dip it into the hot tomatillo salsa, remove from tomatillo salsa and place on a 12" plate, add 1/2 oz of cheese and 2oz of warm crab and roll up tortilla.

Repeat with the remaining tortillas following the same process. Place the whole plate of enchiladas in a 350degree oven for 5 minutes to keep hot. Meanwhile reheat the remaining tomatillo salsa.

Remove enchiladas from the oven and place on serving plates and cover with some of the sauce. Garnish with a dollop of sour cream and a cilantro sprigs.

All recipes displayed with kind permission from Casa Linda. Results may vary.