

RECIPES

LORING'S OWN RED WINE VINAIGRETTE

1 cup red wine vinegar
2 tbs. minced garlic
½ cup sugar
1 tbs. italian seasoning
1 ½ cup light olive oil
Salt and pepper

Combine all ingredients, except oil, in a food processor. Turn on processor and slowly add in oil. Season with salt and pepper to taste.

GINGER SESAME DRESSING

2 cups sweet chili sauce
½ cup chopped scallion
1 tsp. ground ginger
¼ cup sugar
2 tbs. minced garlic
¾ cup red wine vinegar
1 ¼ cup vegetable oil
¼ cup sesame oil
Salt and pepper

Combine all ingredients, except oil, in a food processor. Turn on processor and slowly add in oil. Season with salt and pepper to taste.

MARK'S BEEF MARINADE

1 cup sweet chili sauce
1 cup balsamic vinegar
½ cup dijon mustard
Salt and pepper

Combine ingredients and marinate meat for as little as a few hours, or over night. Also works well with veal, pork or chicken.

SWEET AND SPICEY REMOULADE

2 cups mayonaise
¼ cup sugar
¼ cup pureed capers
2 tbs. minced garlic
Juice of one lemon
¼ cup pureed white onion
3 tbs. worcestershire sauce
Hot chili paste
Salt and pepper to taste

Combine all ingredients, adding the chili paste last to control the heat to your liking.

TILLEY'S CRAB CAKES

6 cups fresh bread crumbs
1 pound crab meat
1 minced red pepper
1 minced red onion
2 eggs
1 cup mayonaise
2 tbs. old bay seasoning
1 tbs. black pepper

Combine bread crumbs (grind yourself in a food processor using old or italian bread) red pepper, onion and crab meat then set aside. In separate bowl mix mayonaise, eggs and seasonings. Pour egg mixture over bread mixture until bread mixture is coated and can hold its shape. Add more bread or mayonaise as needed to get desired consistancy. Lightly coat a teflon pan with oil and set on medium heat. Brown crab cakes on one side then flip and finish. Serve warm with our sweet and spicey remoulade.

BANG'S ISLAND MUSSELS

2 pounds cleaned mussels
¼ cup chopped scallions
4 tbs. minced garlic
2 tbs. minced shallot
1 ½ cup white wine
½ cup prepared tomato sauce
2 sticks diced butter
Salt and pepper

Preheat a large pot with lid, (pot must be very hot before you add any ingredients) add mussels, salt and pepper, scallions, garlic and shallot. Saute until pot comes back up to temperature then add tomato sauce and butter. Have the pot lid ready, add wine and cover immediately to capture

steam. Cook mussels 2 to 3 minutes or until all mussels are open and the sauce has cooked down a little. Serve hot with a sprinkle of parmesan cheese and a lot of bread for dipping.