



## *Crab Stuffed Squash Blossoms*

Getting ready for the 4th of July Next Weekend? So are we! We plan to make these delicious crowd pleasers for our get-together! They fry up to a delicate crisp and melt in your mouth! Try them and let us know what you think! As complicated as it may look at the outset, there are really just a handful of ingredients that come together to make this dish shine, and as you would expect, olive oil is among them.

What you'll need:

For the filling:

- 1 small shallot chopped
- 1 green onion, chopped
- 1 tablespoon Branch & Vine EVOO
- 1 teaspoon fresh lemon juice
- 1/3 cup Mascarpone
- 1 large egg beaten
- 8 oz. jumbo lump crab meat (Dungeness, if you can get it), picked through for shells
- 1/2 teaspoon sea salt or to taste

12 medium to large fresh zucchini squash blossoms

For the batter:

- 1 cup seltzer water
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- a pinch of salt

Branch & Vine EVOO for frying.

What you'll do:

Combine the shallot, onion, olive oil, lemon juice, mascarpone, egg, and salt in the bowl of a food processor. Pulse a few times to finely chop the ingredients and combine. Place the filling in a medium size bowl, and with the utmost of care, gently fold in the crab meat being very careful not to break it up too much. Adjust the seasoning, cover, and refrigerate the filling for 1/2 hour.

In a shallow dish or bowl whisk together the seltzer water, flour, baking powder, and salt.

Heat 2 inches of UP EVOO up to 350 F. in a heavy bottom pot or pan.

To assemble:

Make sure the blossoms are clean of debris. Gently remove the flower stamens. Using a spoon, gently fill each blossom with approximately 1 heaping tablespoon of chilled crab filling. Gently twist the ends of the petals to seal. Swirl each filled blossom in the batter rotating it in the same direction that you twisted the petals so as not to undo your blossom. Place in the heated oil and fry each blossom for

approximately 2 minutes, turning once until light golden brown on all sides.

Remove the blossoms from the oil to a rack to drain. Serve warm.

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