



Live with Chef Morissa

APRIL MENU

LUMP CRABCAKE EGG ROLLS

13oz. cream cheese, softened
2 tbsp. sour cream
1 tsp. Worcestershire Sauce
¼ tsp. white pepper
1 lb. lump crabmeat
16 eggroll wrappers
1 cup cheddar cheese, shredded

2 tbsp. mayo
2 tsp. Old Bay
1 egg
Canola oil
Scallions

Old Bay Aioli

1 cup mayo **½ tsp old bay**

In a large mixing bowl, beat cream cheese until softened. Add mayo and sour cream, then Old Bay, Worcestershire sauce and pepper. Blend, then mix in cheese and fold in crab meat. Set aside.

Beat 1 egg and tbsp. of water to make egg wash. Arrange wrappers like a diamond. Use pastry brush to egg wash edges of wrapper. Place ½ cup of crab mixture in the center of wrapper. Roll up the bottom, fold in the sides, then continue to roll.

Heat 3-4 inches of vegetable oil to 350 degrees in a deep fryer or heavy pan, like cast-iron. Add 2-3 eggrolls at a time. Fry for 2 minutes until lightly browned. Remove to drain excess oil.

For aioli, whisk together mayo and Old Bay then drizzle over hot egg roll.

PECAN SHORTBREAD SQUARES

Crust

1¾ cup flour
¼ cup cornstarch
½ cup Confectioners' sugar
½ tsp. salt
½ cup cold unsalted butter, cut into 1-inch pieces

Filling

1 ½ sticks unsalted butter
¾ cup brown sugar
3 tbsp. honey
½ tsp. vanilla extract
2 tbsp. heavy whipping cream
3 cups chopped pecans
Pinch of salt

Cover a 9-in. square baking pan with heavy duty foil. Push foil neatly into corners and up sides of the pan, using two pieces if necessary to ensure it overlaps all edges.

Place flour, cornstarch, Confectioners' sugar and salt in a food processor. Pulse a few times to mix. Add the butter and pulse until the mixture resembles clumps of butter. OK if seems dry. Pour into prepared pan and press firmly with fingers into an even layer. Refrigerate for 15 min. Preheat oven to 350 degrees; bake for 15 min.

In heavy saucepan over medium heat, add butter, brown sugar, honey, vanilla and salt. Stir with wooden spoon until sugar dissolves. Turn up heat and boil for 3 min. Stir in heavy cream and pecans.

Pour pecan mixture over crust. Bake for 20 min. Cool completely on rack. To cut, use foil overhang to lift out of pan and onto cutting board. Loosen the foil from edges, then cut with sharp knife into 2-in. squares. Store in airtight container and serve room temperature.

