

PIROGUE
CRAB AND SHRIMP AU GRATIN IN EGGPLANT

SEASONING MIX:

3 tbsp salt
3 tsp onion powder
3 tsp garlic powder
1 1/2 tsp dry mustard
1 1/2 tsp red pepper
1 1/2 tsp paprika
1 1/2 tsp dried basil
1 tsp white pepper
1 tsp black pepper

PIROGUE:

3 medium eggplants, peeled
1 cup flour + 2 tbsp seasoning mix
3 eggs
3 cups milk
Vegetable oil for frying

Cut peeled eggplants into thirds, lengthwise, cut thin slice on bottom, so it sits even
Cut out most of pulp with knife and spoon
Season with generous amount of seasoning mix
Heat 3/4 inch of oil in deep skillet to 350 degrees
Dredge pirogues in seasoned flour - shake off excess and dip in mixture of 3 eggs and 3 cups milk
Fry in hot oil 1-2 minutes per side - drain on paper towel and set aside

AU GRATIN SAUCE:

5 tbsp butter
1 cup chopped onions
3 tsp seasoning mix
1/2 cup flour
2/3 cup milk
1 cup cream
2 cups grated cheddar cheese
1 bay leaf

In large saucepan (4 qt) combine 5 tbsp butter and the onions
Sauté on high heat 1-2 minutes
Stir in 3 tsp of seasoning mix and cook about 1 minute more - reduce heat to low
Gradually stir in the flour - stirring frequently and scraping bottom of pan to keep from sticking
Stir in 2/3 cup of milk and return heat to high
Bring to a quick simmer while whisking with a metal whisker while flour thickens
Add cream and bring to boil while whisking
Remove from heat - add cheese and stir until melted - add bay leaf and set aside

SHRIMP AND CRAB:

9 tbsp butter
1 1/2 lbs. peeled medium shrimp
1 1/2 lbs. crabmeat
2/3 cup chopped green onions
5 tbsp white wine

In large skillet, melt the butter over high heat.

Add shrimp and sauté until plump (about 1-2 minutes), stirring occasionally
Stir in crabmeat and 4-5 tsp of the seasoning mix, green onion, and wine--cook about 1 minute

Stir in gratin sauce, bring to a boil, stirring constantly, remove from heat, remove bay leaf and set aside

SERVING

4 tbsp parmesan cheese
Mix 3 cups fine bread crumbs in bowl with 4 tsp of seasoning mix

In small bowl, combine the seasoned bread crumbs with parmesan cheese
Place pirogue on plate, fill with about 1/9 of the seafood mix and sprinkle with bread crumb/cheese mixture and broil until crumbs are browned.

Serve immediately