



Crab-Stuffed Zucchini Blossoms And White Wine Sauce

Adapted from:

<http://www.bonappetit.com/recipe/grilled-fish-with-crab-stuffed-zucchini-blossoms-and-white-wine-sauce>

Source: Bob and Robin Young, Boise, ID

Ingredients - Sauce:

- 2 T Olive Oil
- 1 sm Vidalia, or Walla Walla Sweet, thinly sliced (about 1 cup)
- 2 Garlic cloves, thinly sliced
- 5 fresh Thyme sprigs
- 3 Bay Leaf
- 2 c dry White Wine, Pinot Grigio works well
- 1 c Crab stock or Shrimp stock

Ingredients - Zucchini Blossoms:

- 1 T Olive Oil
- 2 T chopped Shallot
- 1 Garlic clove, minced
- 8 oz cooked Crabmeat, picked over
- 1 T Olive Oil
- 4 lg fresh Tarragon Leaves, thinly sliced
- 4 lg or 8 med fresh Zucchini Blossoms
- 4 to 8 long fresh Chives

Directions - Sauce:

Heat olive oil in heavy medium saucepan over medium heat. Add sliced shallots, sliced garlic, thyme sprigs, and bay leaf; sprinkle with salt and pepper. Cook until shallots are beginning to soften, stirring often, about 2 minutes. Add white wine, increase heat, and boil until mixture is reduced to 1 $\frac{1}{4}$ cups, about 15 minutes. Add 1 cup water and boil until mixture measures scant 1 cup, about 13 minutes. Strain into small bowl, pressing on solids; discard solids in strainer. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Directions - Zucchini Blossoms:

Sauté the crab meat in 1 T Olive Oil until lightly browned. Remove from heat and set aside.

Heat oil in heavy small saucepan over medium heat. Add shallot and garlic; sauté until soft, about 2 minutes. Transfer to medium bowl. Add crab and tarragon to bowl; stir to coat evenly. Season to taste with salt and pepper.

Gently open zucchini blossoms and remove stamens. Divide crab mixture among blossoms; twist tops to seal. Tie tops with chives. **DO AHEAD** Can be made 1 hour ahead. Cover and chill.

Serve with a sautéed zucchini and summer squash medley. A good Pinot Grigio.