



# 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.