

Chile Crab with Sweet Plantains and Watercress Salad

Chili Crab Sauce

4 garlic cloves
1 thai chili
1.5 T ginger, rough chop
3 shallots, sliced
1/8 c tomato paste
2 c ketchup
3/4 c Mae Ploy sweet chile sauce (can find in most Asian goods store)
1.5 T brown sugar
1/4 c oyster sauce
1/4 c soy sauce
1/2 c Franks Red Hot sauce
Sriracha to taste
1/2 pound butter, cut into cubes (cold)

Sauté first four ingredients in a pot with a little bit of oil. Add tomato paste and cook out for a minute or so. Add rest of ingredients and cook for 20 minutes over medium heat. Blend all ingredients in a blender until smooth and finish with Sriracha to your likeness. Bring sauce back up to a simmer and whisk in butter cubes until it's emulsified. Set aside in a warm place.

For this dish we use Alaskan King Crab legs which can be quite pricey, however they are delicious. You can substitute with something less expensive like snow crab or Dungeness crab. Just make sure that they are in the shell when you buy them. Most seafood stores will split the legs for you as well. If they do not, take a pair of kitchen shears and split the legs in half, leaving you with the meat in one half of the shell.

Turn broiler on. Drizzle a fair amount of chile crab sauce over split crab legs and place under the broiler until a little bit charred and bubbly. Serve with sweet plantains and watercress salad.

Sweet Plantains with Honey Butter

3 ripe plantains

1/4 pound unsalted butter, cut into cubes (cold)

1/2 c honey

Canola or vegetable oil to fry plantains

Salt

Cut plantains on a bias and set aside. In a sauté pan heat about one inch worth of oil to 365 degrees. Fry plantains until golden brown and drain on paper towels. Heat up honey in a small pot until bubbly. Slowly whisk in cold butter cubes and emulsify into the honey. Toss fried plantains in honey butter and add a little bit of salt to taste.

Watercress Salad

2 bunches watercress, cleaned

5 thinly sliced red radishes

1 English cucumber thinly sliced

Lemon juice

Extra virgin olive oil

Salt and pepper

Combine first three ingredients and toss with lemon juice, extra virgin olive oil, salt, and pepper to taste and serve alongside chile crab and sweet plantains.