



MARINATED SOFT SHELL CRABS WITH CHIVE BEURRE BLANC

Serves 4

8 soft shell crabs cleaned (head, tail, lungs removed)
Butter for sautéing

Marinade

3 grapefruits, juiced or 1 pint grapefruit juice
2 shallots, minced
1 1/2 tsp. black pepper
1/2 cup Dijon mustard
1 T ground coriander
1 C olive oil

Beurre Blanc

1 cup dry white wine
1/2 cup white wine vinegar
2 shallots, minced
1 cup heavy cream
1/2 lb butter cut into cubes
1 bunch chives, minced
Salt and white pepper to taste

Curly frisée or shredded radicchio

1. Combine ingredients for marinade and place in large bowl with soft shell crabs for at least two hours.
2. In a heavy sauce pan, reduce wine, vinegar and shallots until **only ¼ cup of liquid** remains. Add cream and reduce further until sauce thickens and coats the back of a spoon (called nape). Remove from heat and swirl in butter a few chunks at a time making sure they are well incorporated. You may keep the sauce warm if necessary but be careful that the butter will separate if too hot. Add chives to sauce and season to taste with salt and pepper.
3. Sauté crabs in batches over medium high heat butter about 4 minutes per side. (Keep finished crabs warm in oven while the rest are cooking.)
4. Make a nest of curly frisée (french curly endive) or shredded radicchio as a base for the crabs. Place the crabs on the nest and top with the sauce. Garnish with chives.