



**Zoom Cooking Class: Southern Crab Cakes served with
No Hassle Hollandaise & Oreo Stuffed
New Orleans Style Beignets**

Sponsored By



How to prepare for class:

Either sit back, relax, and be entertained or put on your apron and cook with the chefs!

Please give yourself 30-40 minutes to measure out all ingredients you are going to need. Do not combine ingredients. The chef and participants will be working together in class. We find it helpful to have a set of printed recipes available during class.

Set up your station! Please angle your computer, tablet, or phone to show your face, and, if possible, work surface. Please be sure when you join the Zoom class that your name is in the display. Grab your apron and a couple of dish towels and get ready to have a fun time!

Kitchen Equipment

Double old-fashioned glass
1 Mixing Bowl
1 Skillet
Metal Spatula
Rubber Spatula
1 Metal Bowl
1 Large Sauce Pot
1 Large Pot for Frying
Candy Thermometer
Slotted Spoon or Kitchen Spider
Plate lined with Paper Towels

***Chef's Note- The large sauce pot is used to create a double boiler for making Hollandaise. Be sure your metal bowl fits inside the large sauce pot.**

Makin' Groceries

Southern Crab Cakes

6 oz Crab Meat
2 Tbsp Onion, diced
1 Tbsp Celery, diced
1 Tbsp Bell Pepper, diced
½ Lemon, juiced
1 Tsp Garlic Sauce or Hot Sauce
½ Tbsp Joe's Stuff Seasoning or Creole Seasoning
¼ C Mayonnaise
¼ C + ¼ C Ritz Crackers, crushed to use as breadcrumbs
2 Tbsp Unsalted Butter

No Hassle Hollandaise

1 Egg Yolk
½ Tbsp Lemon Juice
5 Tbsp Cold Butter, diced
1 Tsp Hot Sauce
⅛ Tsp Joe's Stuff
Seasoning or Creole
Seasoning Salt, to taste

Oreo Stuffed New Orleans Style Beignets

1 Tube of Biscuit Dough
Standard Size Oreo package
Oil, for frying, we recommend Vegetable Oil
Powdered Sugar, for dusting

Brandy Milk Punch

2 ounces of brandy
1 cup whole milk
1 Tsp powdered sugar
3 ice cubes
Cracked ice
Freshly grated nutmeg

Brandy Milk Punch

Ingredients

2 oz of brandy
1 C whole milk
1 Tsp powdered sugar
3 ice cubes
Cracked ice
Freshly grated nutmeg

In a cocktail shaker, combine the brandy, milk, and sugar with 3 ice cubes and shake until frothy, about one minute. Strain into a double old-fashioned glass with cracked ice. Sprinkle with nutmeg and serve.

Southern Crab Cakes

Ingredients

6 oz Crab Meat
2 Tbsp Onion, diced
1 Tbsp Celery, diced
1 Tbsp Bell Pepper, diced
½ Lemon, juiced
1 Tsp Garlic Sauce or Hot Sauce
½ Tbsp Joe's Stuff Seasoning or Creole Seasoning
¼ C Mayonnaise
¼ C + ¼ C Ritz Crackers, crushed to use as breadcrumbs
2 Tbsp Unsalted Butter

Procedure

1. Pick through crab meat and remove any pieces of shell.
2. In a mixing bowl, gently fold together the crab, onion, celery, bell pepper, lemon juice, garlic sauce, Joe's Stuff Seasoning, and mayonnaise until well combined.
3. Fold in half the Ritz Cracker breadcrumbs and allow mixture to rest for 5 minutes.
4. Form mixture into 4- 3" cakes by hand and coat both sides with remaining Ritz Cracker breadcrumbs.
5. In a skillet on medium heat, melt butter and fry the crab cakes until golden brown on both sides, approximately 4 minutes per side.
6. Once fully cooked, place cakes on a plate and serve with Hollandaise sauce.

Makes 4 cakes

No Hassle Hollandaise

Ingredients

- 1 Egg Yolk
- ½ Tbsp Lemon Juice
- 5 Tbsp Cold Butter, diced
- 1 Tsp Hot Sauce
- ⅛ Tsp Joe's Stuff Seasoning or Creole Seasoning Salt, to taste

Procedure

1. Place egg, lemon juice, butter, hot sauce, and Joe's Stuff Seasoning in a metal bowl over a double boiler. Using a rubber spatula, stir slowly but constantly, scraping the sides of the bowl frequently. Cook until thick enough to coat a spoon, then immediately remove from heat. Season to taste.

Serves enough to dress 4 cakes

Prepared By



Oreo Stuffed New Orleans Style Beignets

Ingredients

1 Tube of Biscuit Dough

8 Original Size Oreos

Oil, for frying, we recommend Vegetable Oil

Powdered Sugar, for dusting

Procedure

1. Heat frying oil to about 350 degrees. Use candy thermometer to check temperature of oil or toss in a scrap piece of dough.
2. Take each biscuit portion and flatten with fingers. Place Oreo in the center and wrap biscuit dough around it being sure to seal the seams.
3. Fry the doughnut holes until golden brown, let rest on a plate lined with paper towels.
4. Top with powdered sugar. Serve and Enjoy!

Makes about 8 Beignets

***Chef's Note- To make bite size beignets use mini size Oreos cut each biscuit into quarters and follow the instructions in Step 2. This will make 24 beignet bites.**