

# DENE

## *New Orleansness Crab Fingers Bordelaise*



### **Ingredients:**

- 1 stick butter
- 4 garlic toes, peeled and minced
- 1 tablespoon minced shallot
- 1 pound crab fingers
- ¼ teaspoon cayenne pepper
- ¼ teaspoon salt
- 1 tablespoon freshly-squeezed lemon juice
- 2 green onions, thinly sliced
- Grated Parmesan cheese
- Breadcrumbs

### **Method:**

1. For the butter compound, simply fold butter at room temperature with the garlic and minced shallot together, put aside until needed.
2. The dish comes together quickly. Place the compound butter in a sauté pan over a medium high heat. When hot, add the crab fingers and bring to a light simmer. Add the cayenne, salt, and lemon juice. Toss until heated thoroughly. Add the green onions and transfer to an oval ramekin, add the Parmesan and breadcrumbs on top. Place in a salamander (broiler) to brown the topping.

**Note:** the original Column's Hotel version did not mention cayenne or lemon juice.