



in
partnership
with



and



CHARM CITY EGGS

SERVES 4

INGREDIENTS

Charm City Eggs:

Gertie's Crab Cakes (recipe follows)

Vegetable oil, for frying

4 English muffins, split, lightly
toasted, and buttered

8 eggs, poached

Chesapeake Hollandaise Sauce
(recipe follows)

DIRECTIONS

Charm City Eggs:

- 1** | Prepare the crab cake mixture and gently form 8 crab cakes to fit on the muffin halves. They will be flatter and thinner than regular crab cakes.
- 2** | Fry the crab cakes in a little oil in a skillet until golden brown on both sides, or slip them under a preheated broiler and cook until browned, turning once.
- 3** | Place the cakes on the buttered muffin halves and top with eggs. Spoon warm hollandaise sauce over the top. Serve immediately.



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CHARM CITY EGGS (CONT.)

Gertie's Crab Cakes:

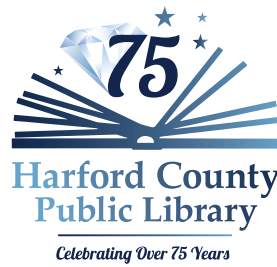
- 1 egg
- 2 heaping tablespoons mayonnaise
- 1 teaspoon dry mustard
- ½ teaspoon freshly ground black pepper
- 1 teaspoon Old Bay seasoning
- 2 teaspoons Worcestershire sauce
- Dash of Tabasco Sauce
- 1 pound lump crabmeat, picked over
- ¼ to ⅓ cup saltine cracker crumbs
- Vegetable oil, for frying (optional)
- Clarified butter (see Note) and/or olive oil, for sautéing (optional)

Gertie's Crab Cakes:

- 1** | Mix the egg, mayonnaise, mustard, pepper, Old Bay seasoning, Worcestershire, and Tabasco together in a blender or mixing bowl until frothy.
- 2** | Place the crabmeat in a bowl and sprinkle on the cracker crumbs. Pour the egg mixture over the top. Gently toss or fold the ingredients together, taking care not to break up the lumps of crabmeat.
- 3** | Form the cakes by hand or with an ice cream scoop into 8 mounds about 3 inches in diameter and ¾ inch thick. Do not pack the mixture too firmly. The cakes should be as loose as possible, yet still hold their shape. Place the cakes on a tray or platter lined with wax paper, cover, and refrigerate for at least 1 hour before cooking.
- 4** | Pour oil into a heavy skillet to a depth of about 1 ½ inches. Heat the oil and fry the crab cakes, a few at a time, until golden brown, about 4 minutes on each side. Remove with a slotted utensil to paper towels to drain. Or broil the cakes: Slip them under a preheated broiler until nicely browned, turning to cook evenly, about 4 to 5 minutes on each side. Or sauté the cakes: Heat a small amount of clarified butter or olive oil, or a combination, in a skillet and sauté the cakes, turning several times, until golden brown, about 8 minutes total cooking time.



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CHARM CITY EGGS (CONT.)

Gertie's Crab Cakes:

Note: To clarify butter, place solid unsalted butter into a heavy-bottomed pot and slowly melt over a low heat. When the butter is completely melted, remove from the heat. There will be three distinct parts of the butter remaining: a foam on the top; a clear, golden-colored liquid in the center; and a milky liquid on the bottom. The trick is to separate the golden liquid from the foam and milky solids.

First, skim off the foamy topping and discard. Next, with a small ladle, carefully remove the golden liquid to a clean, dry container, being careful not to take up any of the milky solids from the bottom. The clear, golden butter is clarified butter and is excellent for most sautéing needs.

Chesapeake Hollandaise Sauce:

8 egg yolks (pasteurized egg yolks are best and safest)

½ teaspoon Old Bay seasoning

2 dashes of Tabasco sauce

2 dashes of Worcestershire sauce

Juice of 1 lemon

½ pound (2 sticks) butter, melted and kept hot

Hot water, if needed

Salt, to taste

Chesapeake Hollandaise Sauce:

Makes about 2 cups

- 1 | Place the egg yolks, Old Bay seasoning, Tabasco, Worcestershire, and lemon juice in a blender. Blend until well mixed. With motor running, pour in the hot butter in a fine, steady stream, blending until thick. If the sauce is too thick, thin with a little hot water. Add salt to taste, if needed.