



Cooking with Greg – 8:40AM Wednesdays

Reindeer Stew

- 2 tablespoons all-purpose flour
- 1 pound reindeer meat cubed
- 2 tablespoons cooking oil
- 1/4 cup chopped onion
- 1 cups carrots sliced
- 2 1/2 cups potatoes cubed
- 3 1/2 cups beef stock

Flour meat and brown in hot oil. Add stock and bring to a boil. Reduce heat cover simmer one to one and a quarter hours or until tender. Add vegetables. Cover and simmer 30 minutes. Skim fat. Makes four servings.

King Crab Cakes

- 1/2 lb. king crab, shelled and picked, cut into chunks
- 1/2 lb. poached white fish (halibut, cod, flounder, sole etc.)
- 1 large egg
- 1/2 cup mayonnaise (Best Foods, or, Hellmans east of the Rockies)
- 2 tbsp. finely chopped shallot
- 2 tbsp. finely chopped celery
- Lemon pepper
- Dash of cayenne pepper or pepper sauce (Cajun Sunshine!)
- Fresh cilantro or parsley
- Juice of 1/2 lime or lemon

- Mashed potato flakes (I prefer Idahoan Premium)
- Bread crumbs

Mix the egg, mayonnaise, shallot, celery, lemon or lime juice and seasonings well. Gently add the crab and fish and mixing carefully (try to keep the crab and fish in good sized chunks). Add mashed potato flakes (or bread crumbs) to bind the mixture. Make patties (8-12, depending on the size). Refrigerate for an hour or two. Roll in bread crumbs, fry in olive oil until browned on both sides.

I served mine with a saffron risotto, hollandaise sauce and garnished with lightly dressed arugula (olive oil and lemon juice). You can also use tartar, cocktail, or remoulade sauces, or, just a wedge of lemon.

You can make this with all crab or all fish-either is great! The frozen crab (or canned) can be salty, so I don't add salt. You can also add some chopped red pepper, sun-dried tomatoes or some capers. Be creative and enjoy this taste of the Great Land!