

GUACAMOLE AND COLORED TOMATO SALAD WITH LIME

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6 servings

1 pint colored tomatoes, halved
1 yellow bell pepper seeded and ½ inch diced
1 15-ounce can black beans, rinsed and drained
½ cup small diced red onion
2 tablespoons minced jalapeno peppers, seeded (2 peppers)
½ teaspoon freshly grated lime zest
¼ cup freshly squeezed lime juice (2 limes)
¼ cup good olive oil
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
½ teaspoon minced garlic
¼ teaspoon ground cayenne pepper
2 ripe Hass avocados, seeded, peeled, and ½ inch diced

Directions:

- Place the tomatoes, yellow pepper, black beans, red onion, jalapeno peppers, and lime zest in a large bowl
- Whisk together the lime juice, olive oil, salt, black pepper, garlic, and cayenne pepper
- Pour over the vegetables and toss well
- Just before you are ready to serve the salad, fold the avocados into the salad
- Check the seasoning and serve at room temperature

BALTIMORE CRAB CAKES

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Ingredients:

2 large eggs
2 ½ tablespoons mayonnaise (good quality ex: Hellmann's or Duke's)
1 ½ teaspoon Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon Old Bay seasoning
¼ teaspoon salt
¼ cup finely diced celery, from one stalk
2 tablespoons finely chopped fresh parsley
1 pound lump crab meat (remove any hard and sharp cartilage)
½ cup panko bread crumbs
Canola oil, for cooking

Directions:

- Line a baking sheet with aluminum foil for easy clean-up
- Combine eggs, mayonnaise, Dijon mustard, Worcestershire sauce, Old Bay, salt, celery and parsley in a large bowl and mix well
- Add the crab meat and panko
- Using a rubber spatula, gently fold the mixture together until just combined, being careful not to shred the crab meat
- Shape into six cakes, using about ½ of mixture, and place on the prepared baking sheet
- Cover and refrigerate for at least one hour to help them set
- Preheat a large nonstick pan to medium heat and coat with canola oil
- When the oil is hot, place the crab cakes in the pan and cook until golden brown, 3 – 5 minutes per side
- Serve immediately with tartar sauce or a squeeze of lemon

Rhubarb & Strawberry Crisp

By: Chef Rob Scott

2 lbs. Rhubarb
3 cup Fresh strawberries (washed)
1 ½ c. Sugar
¾ c Flour
½ c. Unsalted butter – chilled and cut into pieces
1 c. Rolled oats
½ tsp. Ground Cinnamon

- ❖ Preheat oven to 400 F
- ❖ Slice rhubarb stalks on the diagonal into ¾ inch pieces
- ❖ Cut strawberries in half
- ❖ Place in 9 x 13 inch baking dish
- ❖ Toss with 1 cup of the sugar and ¼ cup flour
- ❖ In a food processor, pulse the remaining ½ cup flour with butter until clumps are pea-sized
- ❖ Add remaining ½ cup sugar, rolled oats, and cinnamon
- ❖ Pulse to combine
- ❖ Sprinkle over the rhubarb and strawberries
- ❖ Bake until rhubarb is tender and topping is golden (about 35 minutes)
- ❖ Serve warm with Ice Cream, if desired

Serves 10

