



*Joint Congressional Committee on
Inaugural Ceremonies*

MAINE LOBSTER AND GULF SHRIMP

serves 10 people

Ingredients:

- 5 Maine Lobster, 1 ¼ lbs., tail and claw meat, partially blanch, remove from shell, grilled
- 20 Gulf shrimp, size 16-20, peeled and deveined, split by length, grilled or sautéed
- 10 oz. Fava beans, fresh or frozen, blanch and season with butter, sea salt and pepper
- 10 oz. Butternut squash pearls, roast squash and then scoop with soffrino scoop (small dice will work also), quick sauté with butter, sea salt
- 120 Potato dumplings, blanch, sauté with olive oil *
- 40 oz. Saffron lobster sauce*
- 2 T Olive oil
- 2 cups Virginia peanut and hickory syrup crumble*
- 1 cup Edible flowers or Micro Greens, available from specialty market

Directions:

Poach whole lobsters in boiling salted water for 6 minutes, remove from water and immediately place in an ice water bath and allow to cool for 4 minutes. Remove all lobster meat from tails, claw and knuckles and dice to bite size piece (each lobster should give you about 6 oz. of meat). Set meat aside in refrigerator until ready to serve. Reserve 2 or 3 of the shells to make the sauce (see recipe).

Grill or sauté shrimp cooking only 50% of the way, set meat aside in refrigerator until ready to serve.

When ready to serve, pre-heat a sauté pan and add olive oil. Toss in lobster meat and shrimp and cook on medium heat for 3 minutes. Add the dumplings and lobster sauce and allow sauce to come to a low simmer.

In a separate pan on medium heat combine the fava beans and the butternut squash until warm.

In a soup plate, place 12 dumplings with about 4 oz. of sauce, 4 halves of shrimp, 3 oz. of lobster meat. Top this with 2 tablespoons of the fava bean and butternut squash mix.

Sprinkle 2 tablespoon of the Virginia peanut and hickory syrup crumble on top and garnish with 4 or 5 edible flowers or a sprinkling of micro greens.

*Denotes recipe below

** Can be purchased online



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SAFFRON SAUCE

Ingredients:

- 2 Lobster bodies, chopped
- 1 Carrot, peeled and chopped
- 1 Shallot, peeled and diced
- 4 Plum tomato, chopped
- 2 Garlic cloves, rough chopped
- 2 cups Dry Sherry
- 2 T Butter
- 4 cups Fish stock
- 4 cups Heavy cream
- 1/4 oz. Saffron
- Salt and pepper, to taste

Directions:

In a large pan over medium heat, melt the butter and sauté lobster carcass, shallot, garlic and carrot for five minutes, add the tomatoes, Sherry and reduce by half.

Add the fish stock and lower the heat and allow to simmer for 10 minutes. Add the heavy cream and saffron and reduce this by half. Blend in a food processor then pass twice through a chinois.

Season to taste with salt and pepper. This can be made up to 2 days ahead.

PEANUT CRUMBLE

Ingredients:

- 1/2 cup Virginia peanuts, chopped, salted & roasted
- 1/2 cup Pumpkin seeds, chopped toasted
- 1/2 cup Rice cereal
- 1/2 cup Hickory syrup**
- 2 T Vegetable oil
- 1/2 t Cayenne pepper
- 1 t Vanilla powder**

Directions:

Pre-heat oven to 275°F.

Mix all ingredients in a mixing bowl. Spread crumble over a baking sheet with parchment paper and bake in oven for 10 to 12 minutes or until crispy. Let cool down and break crumble into peanut size pieces. Keep covered in a dry and cool place



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POTATO DUMPLING

Ingredients:

4 each	Idaho potato, medium sized
2 each	Egg yolks
4 oz.	Parmesan cheese, grated
3/4 oz.	Fresh basil, leaf only, finely chopped
1/2 oz.	Fresh tarragon, leaf only, finely chopped
1 t	Granulated garlic
3 oz.	All purpose flour
1 t	Granulated onion
2 T	Butter

Directions:

Pre-heat oven to 350°F. Bake potatoes for an hour or until done. If you can poke holes into the potato with a skewer they are ready.

Mix dry ingredients together; all purpose flour, granulated garlic, and granulated onion.

Let potatoes cool slightly, and scoop out the potato from the peel. Press them through a tamis. Mound the milled potatoes and place 1/2 of the flour mixture into the mound then add the eggs, parmesan cheese, basil and tarragon followed by the remaining flour mixture. Chop up potato mixture with a dough scraper. Work quickly, 15 to 30 seconds, as to not overwork the mix causing it to become very dense. Cover with a slightly damp towel. Gather a handful of the mixture and roll it lightly on a floured surface to make a thin log, approximately 3/4 inch in diameter. You will then cut small pieces of rolled dough about 1.25" long into dumplings.

To cook, place them in boiling salted water until they float and use a slotted spoon to take the gnocchi out of the water and dry them on a paper towel. Place dry dumplings onto a greased pan and refrigerate until ready to serve.

Pre-heat a non-stick pan and melt a small amount of butter and sauté about 30 dumplings at a time until golden brown. 12 dumpling per portion.