

Winning recipe of the 2013 Great American-Seafood Cook-Off. Courtesy of Chef David Crews. Potato-crusted lump Mississippi Blue Crab meat, pork rind-crusted seared Mississippi Tuna loin and a perfectly poached egg top a flavorful helping of pickled okra, dressed in a boquerones-infused bacon vinaigrette.

TIME

30 minutes

SERVES

4

SEASON

spring, summer, fall

METHOD

Sauté

Potato-Crusted Mississippi Gulf Crab

INGREDIENTS

- 1/2 lb. Mississippi Gulf crab, colossal or jumbo lump grade
- 1/4 cup buttermilk
- 1/4 cup potato flour
- 2-4 Tbsp. oil for frying
- Salt and pepper, to taste

DIRECTIONS

1. Season crab with salt and pepper, dip in buttermilk, and lightly dust with flour.
2. Heat a skillet with oil over medium-high heat.
3. Quickly fry, turning once or twice, until golden.
4. Remove to a paper towel to drain.
5. Reserve warm.

Pork Rind-Crusted Seared Mississippi Gulf Tuna Loin

INGREDIENTS

- 2 lbs. Mississippi Gulf Tuna loin
- 4 Tbsp. flour
- 1/2 cup pork rinds, crushed
- 2 Tbsp. oil
- Salt and pepper, to taste

DIRECTIONS

1. Mix together the flour and pork rinds.
2. Season the tuna with salt and pepper, then roll in flour mixture.
3. Heat a skillet on high, add the oil and sear the tuna on all sides, insuring that tuna is still rare in the middle.
4. Let rest, then slice into 1-inch strips.

Boquerones (Anchovy) and Bacon Vinaigrette

INGREDIENTS

- 1–2 boquerones or anchovies, sliced or chopped
- 3 pieces bacon, cooked and crumbled (drippings reserved)
- Juice and zest of 1 lemon
- 2 Tbsp. olive oil
- 3 Tbsp. bacon drippings (warm)

DIRECTIONS

1. Stir together all the ingredients in a bowl.
2. Can be made ahead to let the flavors develop.

Other Components and Garnish

INGREDIENTS

- 12 oz. baby mixed greens
- 1 pint cherry tomatoes, halved
- 4 poached or hard-boiled eggs
- 1 jar pickled okra (or see recipe below)
- Additional bacon strips, optional
- Additional pork rinds

DIRECTIONS

1. Divide salad greens among 4 plates, mounded in the center.
2. Arrange tuna and crab on top.
3. Add tomatoes, eggs (sliced or quartered if hard boiled), and okra.
4. Drizzle with dressing and garnish with pork rinds and bacon strips or crumbles.

Pickled Okra

INGREDIENTS

- 1/2 lb. okra
- 1/4 cup water
- 1/4 cup vinegar
- 1 tsp. salt
- 1/8 tsp. sugar
- 1 slice of lemon

Spice Blend:

INGREDIENTS

- 1/2 tsp. red pepper flakes
- 1/2 tsp. black peppercorns
- 1/2 tsp. mustard Seeds
- 1/2 tsp. celery seeds
- 1/2 tsp. fennel seeds

DIRECTIONS

1. In a small bowl, mix together the water, vinegar, salt and sugar.
2. Place lemon slice in the bottom of a Mason jar, followed by 2 tsp. spice blend.
3. Add okra to jar and cover with vinegar/water solution.
4. Cover the jar and place in a pot with enough water to cover by at least 2 inches.
5. Bring to a boil and hold for 15 minutes.

6. Remove from the water bath and let cool for 4 hours.