

# THE SHORES

DINE ON THE BEACH

## Saffron Poached Eggs on Maryland Blue Crab Hash

Wilted Swiss Chard, Cumin Gouda Cream

Serves Six

### Poached Eggs

2 Tbsp. white wine vinegar

\*\* pinch saffron threads

12 eggs

Bring 2 quarts of water to a boil in large shallow pan. Add white wine vinegar and saffron threads to the water. Lower heat to simmer. Break eggs into six small bowls, one per bowl. Gently slide egg into simmering water. Quickly repeat process until there are six eggs in the pan. Poach until whites are firm, about 2 minutes. Remove eggs with a slotted spoon. Drain on a paper towel. Repeat with remaining six eggs. Keep warm.

### Cumin Gouda Cream

2 Tbsp. sweet butter

3 large shallots, chopped

1 thyme sprig

1/3 cup champagne or sparkling wine

1 1/2 cups heavy cream, diluted with 2 Tbsp. water

1 tsp. corn starch

3/4 cup cumin Gouda, shredded

\*\* sea salt and freshly ground black pepper

In a saucepan over medium heat, melt butter. Add shallots and thyme. Cook without browning. Add champagne. Reduce by half. Add cream. Bring to a boil. Reduce to simmer. Cook for 3 minutes. Remove thyme sprig. Whisk in corn starch. Fold in cumin Gouda cheese. Cook for 2 minutes. Season with salt and pepper to taste.

### Wilted Greens

1 Tbsp. sweet butter

1 Tbsp. shallots, minced

1 cup red Swiss chard, stems removed, washed, pat dried, chopped, packed

1 cup spoon spinach stems removed, washed, pat dried, packed

1 cup Arugula, stems removed, washed, pat dried, chopped, packed

\*\* sea salt and freshly ground black pepper

Melt butter in a large over medium high heat. Add shallots. Cook without browning for 1 minute. Add greens. Cook for 2 minutes or until wilted. Season to taste with salt and pepper.

### **Maryland Blue Crab Hash**

1 Tbsp. sweet butter  
2 Tbsp. olive oil  
3 cups Yukon Gold potatoes cut into half inch cubes  
1/4 cup celery, diced  
1/4 cup red onion, diced  
2 cloves garlic, crushed  
1/4 cup red bell pepper, seeded and diced  
1/2 tsp. Cajun spices  
2 cups Maryland blue crab, lump and shelled, picked through  
1 Tbsp. chopped parsley  
\*\* sea salt and freshly ground black pepper

In a heavy sauce pan, melt butter with olive oil over medium high heat to light brown. Add potatoes and cook for 5 minutes until golden. Add celery, onion, garlic, bell peppers. Cook for 2 minutes. Season with Cajun spices. Simmer for 10 minutes or until potatoes are fork tender. Fold in crab meat and parsley. Season with salt and pepper.

### **Presentation**

6 thyme sprigs  
3 Tbsp. chives, finely minced

Scoop crab hash in center of warm pasta bowl. Place greens around hash. Top with two poached eggs. Ladle warm cumin Gouda sauce over each egg. Sprinkle with minced chives. Garnish with thyme sprig.