



We are so excited to introduce our new *Express Nationwide Shipping Service* for all our friends to enjoy ~ for themselves or as a gift! Call today & enjoy tomorrow! *Patrick's with Wings* is our mailing division that offers all our house favorites, from Colossal lump crab cakes in the true Maryland style to Spanish Pinenut Roll & our signature dressings!

Here are some Recipes & Suggestions that may be helpful!

- If the crab cakes ever come slightly pressed from shipping, you can easily reform into a ball ~ just handle lightly, the lumps *are* fragile!
- Try dividing 1 cake into 6 pieces, roll into a ball, lightly flour & fry for a delicious appetizer of crab balls ~ serve with tartar & cocktail dipping sauces! You can even serve these over a Caesar Salad for a gourmet twist!
- You can freeze the crab cakes, while I don't recommend keeping in the freezer more than 2 weeks. You can store them up to 4 days in a refrigerator.
- These are 6 oz. colossal cakes ... you can easily serve 1 per person for a great lunch or dinner. *Serve with tartar sauce, cocktail sauce, French's Mustard & fresh lemon; sprinkle with Old Bay seasoning (included in the shipment) ~ lettuce, tomato, & potato rolls are a great accompaniment with the 2 sauces & saltines are great with the mustard! Chips & cole slaw make a nice side for a true Maryland Eastern Shore dish!*

Baltimore Alfredo

In a warmed sauté pan, place 1 Tsp. butter and add 1 *PWW* crab cake. Mix in 1 – 1 ½ cups of heavy whipping cream, 1 Tsp. minced pimiento, 1 shot sherry and 4 oz. Pecorino Romano cheese. Mix and bring to a slight boil, add ½ tsp. arrowroot and allow thickening (about 2 minutes). Finish with ground black pepper & a sprinkle of freshly chopped parsley. Toss in ½ pound al dente cooked noodles of choice (I prefer linguini.) Adjust cheese & salt to taste – serve with garlic bread & salad!

Remember...

Q: How do I prepare my crab cakes?

A: There are 2 standard ways of preparation we use in the restaurant...

♦ **Broil:** Place on a buttered or oiled sheet pan at pre heated 350' for approximately 15-20 minutes, covered loosely with foil. Finish last 5 minutes uncovered or until cake is lightly browned on top. You should spritz with water while baking to keep the cakes moist. You must reach an internal temperature of 165' for 30 seconds.

♦ **Fry:** Roll cakes in white AP Flour and place in hot oil (350') or a Mini-Fryer. We usually fry for approximately 10 minutes or until it floats. Do not over brown! You must reach an internal temperature of 165' for 30 seconds. ENJOY!!!

~ Enjoy!! Chef Carole