

CRAB CREOLE POTATO GRATIN

Chef Rex Hale, St. Louis Steakhouse, St. Louis

Yield: 6 servings

ingredients

1¼ cups **Crab Creole Spreadables**

1 egg yolk

1 teaspoon chives, chopped

¾ cup heavy cream

Salt and pepper, to taste

1½ pounds golden potatoes, peeled, thinly sliced, and blanched

method

- Preheat oven to 375° F.
- In a large bowl, mix together **Crab Creole Spreadables**, egg yolk, chives, and cream. Season with salt and pepper.
- Coat six 8-ounce ramekins with nonstick spray.
- Evenly layer potatoes in ramekins and top evenly with crab mixture.
- Bake for 25 – 30 minutes, and allow to rest for 5 minutes before serving.

“Spreadables have so many uses. I like to stir them into mashed potatoes, use them in wraps and sandwiches, and serve them as a dip for chips or vegetables.”

Angela Sander,
Marketing Services Coordinator

“I really enjoy Spreadables on crackers. I’m also a fondue fan.”

Bob Geyer,
Curing