

BLOCK & BARREL

Seafood Creole Spread

with Crab Flavoring

SUPC#6141402



Rex Hale is the chef behind this incredible version of a family favorite! Seafood Creole Spread, together with rich tasting golden potatoes and chives are baked in individual casseroles and served as a fabulous side dish or as a hearty component to a main dish with sautéed shrimp, crabmeat or blackened filet.



Custom blended flavors to ensure perfect taste and texture using only the best ingredients. Crab flavors combine the richness of the natural cream cheese and Neufchatel with great ingredients to make a sensational taste experience.

Seafood Creole Spread

Additional Application Ideas

- Works beautifully in a sauce application
- Combine with cream cheese for a great dip or sandwich spread
- Use as a base for shrimp Creole
- Serve with Shrimp and Beef Kabobs

Golden Potato and Shrimp Creole Gratin

Yield: 4 servings

2 cups	Seafood Creole Spread
2	Eggs Yolks
1/4 cup	Chopped Chives
1 cup	Heavy Cream
8 oz	Golden Potatoes, peeled, thinly sliced and blanched
	Salt & Pepper to taste

1. Preheat oven to 375° F .
2. In a large mixing bowl mix Seafood Creole Spread, egg yolks, chives, and cream. Season to taste with salt and pepper.
3. Spray four- 8 ounce ramekins coating with nonstick spray.
4. Place equal amounts of potatoes in each ramekin. Cover with equal amounts of Crab mixture.
5. Place in 375° F oven, bake for 30 to 40 minutes until set. Remove ramekins from oven and allow to cool slightly.
6. To serve, turn out gratins on to plates and serve.

* May be served as a side dish or a component to a main dish such as Creole sautéed shrimp or crabmeat or blackened Filet Mignon.

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



Roth Käse 1325 7th Avenue, Monroe, WI 53566
(608)328-2122 www.rothkase.com/blockandbarrel.html