

Delaware Tropical Holiday RECIPES

SEARED STONE CRAB CAKES WITH PINEAPPLE SALSA

Salad Course: Mixed Greens with Mango and Avocado Salad

Ingredients:

- 5 oz mixed greens (spinach, arugula, romaine)
- 1 ripe mango, diced
- 1 avocado, diced
- 1/4 cup toasted coconut flakes
- 2 tbsp lime juice
- 1 tbsp olive oil
- Salt and pepper to taste

Instructions:

1. In a large bowl, combine the mixed greens, mango, avocado, and toasted coconut flakes.
2. Whisk together the lime juice and olive oil, then drizzle over the salad.
3. Season with salt and pepper to taste.
4. Toss gently to combine.

Entree Course: Seared Stone Crab Cakes with Pineapple Salsa

Ingredients:

- 1 lb stone crab meat, cooked and lightly shredded
- 1 cup panko breadcrumbs
- 2 eggs, beaten
- 2 tbsp mayonnaise
- 1 tbsp Dijon mustard
- 2 tbsp chopped parsley
- Salt and pepper to taste
- 2 tbsp olive oil

Pineapple Salsa:

- 1 cup diced fresh pineapple
- 1/4 cup diced red onion
- 2 tbsp chopped cilantro
- 1 tbsp lime juice
- Salt and pepper to taste

Instructions:

1. In a large bowl, gently mix together the crab meat, panko, eggs, mayonnaise, Dijon, and parsley. Season with salt and pepper.
2. Form the mixture into 6-8 crab cakes, about 1/2 inch thick.
3. In a large skillet, heat the olive oil over medium-high heat. Carefully add the crab cakes and cook for 3-4 minutes per side until golden brown.
4. For the salsa, combine the pineapple, red onion, cilantro, and lime juice in a small bowl. Season with salt and pepper.
5. Serve the crab cakes warm, topped with the pineapple salsa.

Dessert Course: Tropical Fruit Tart with Coconut Crust

Ingredients:

Crust:

- 1 1/2 cups shredded coconut
- 1/4 cup unsalted butter, melted
- 2 tbsp granulated sugar

Filling:

- 2 cups mixed tropical fruits (such as pineapple, mango, kiwi, papaya)
- 1/4 cup granulated sugar
- 2 tbsp cornstarch
- 1 tbsp lime juice

Instructions:

1. Preheat the oven to 350°F. Grease a 9-inch tart pan with a removable bottom.
2. In a food processor, pulse the shredded coconut until it forms a fine crumb. Add the melted butter and sugar, and pulse until the mixture comes together.
3. Press the coconut mixture into the prepared tart pan, going up the sides about 1 inch.
4. Bake the crust for 12-15 minutes, until lightly golden. Allow to cool completely.
5. In a medium saucepan, combine the chopped tropical fruits, sugar, cornstarch, and lime juice. Cook over medium heat, stirring occasionally, until the mixture thickens, about 8-10 minutes.
6. Pour the fruit filling into the cooled coconut crust. Refrigerate for at least 2 hours before serving.

WINE PAIRING: RESERVA FIN DEL MUNDO PATAGONIA SAUVIGNON BLANC

This Sauvignon Blanc from Patagonia, Argentina would pair beautifully with this tropical-inspired holiday meal. The bright, citrusy acidity of the wine would complement the sweetness of the mango and pineapple, while the herbaceous notes would balance the richness of the crab cakes. The refreshing, light-bodied nature of the wine would also cleanse the palate between bites, making it an excellent choice to enjoy throughout the meal.

RESERVA FIN DEL MUNDO PATAGONIA SAUVIGNON BLANC COCKTAILS

Patagonia Citrus Splash:

Combine with fresh lime juice, lemon soda, and mint leaves.

Serving Suggestion:

Serve in a tall glass with ice. Garnish with a lime slice and a sprig of mint.

Tropical Patagonia Fizz:

Mix with mango puree, coconut water, and a splash of lime.

Serving Suggestion:

Use a hurricane glass. Garnish with a slice of mango and a tropical flower.

Melon Patagonia Spritz:

Blend with watermelon juice, fresh basil, and tonic water.

Serving Suggestion:

Serve in a large wine glass. Garnish with a basil leaf and a watermelon slice.