

## **Dungeness Bowl Recipe**

**Created by Bob Neroni, EVOO Cooking School in Cannon Beach, Ore.**

Dungeness Crab & Chipotle Quesadilla-Taco with Apple Jicama Slaw

### **Quesadilla-Taco**

extra virgin olive oil, as needed  
butter, as needed  
2-4 chipotle peppers in Adobo\*, chopped  
2 teaspoons cumin, ground  
3 tablespoons garlic paste, about 10  
cloves  
1 pound Dungeness crab meat  
6 green onions, sliced, tops only  
2 red bell peppers, julienne  
8 small corn tortillas  
8 ounces farmer's goat cheese, such as  
Fraga  
1 avocado, sliced  
cilantro, as needed (e.g., 8 sprigs)



### **Garniture Slaw**

1 jicama root bulb, julienne  
2 granny smith apples, julienne with skin  
on  
¼ cup cilantro, chopped  
½ red onion, sliced  
1 taplespoon lime juice  
sea salt, to taste  
ground coriander, to taste  
ground pepper, to taste

### **Method – Quesadilla-Taco:**

Pick and drain crab meat into bowl – set aside.

Heat olive oil and butter over moderate heat and add chipotle. Cook until aromatic; add cumin and garlic; cook additional minute. Remove from heat. Add crab meat, tossing to lightly coat crabmeat and take the chill off. Toss in green onions and bell peppers to combine; set aside.

Place tortillas, one at a time, in fry pan with small amount of olive oil and butter to coat and warm tortilla; fill each with 2-3 ounces of the crab mixture; top with cheese and avocado. Fold over and cook to melt cheese and crisp tortilla. Remove to plate and garnish with cilantro sprigs and slaw.

### **Method – Slaw:**

Toss jicama and apples together. Add cilantro and red onion. Just before serving, squeeze fresh lime juice onto slaw; add seasonings. Serve as garniture salad with quesadilla.

Makes 4 servings of 2 quesadillas or 8 appetizer portions.