

Dungeness Bowl Recipe Created by Ryan Smith, McCormick and Schmick's

Dungeness Crab Football (shaped) Poppers with a trio of Sauces

24 each 2-inch wonton squares (Cut each into a football shape)

½ pound cream cheese
1 ounce butter
1 leek (finely chopped)
1 cup of water
1 quart of salad or frying oil
1lb Dungeness crab meat

4 ounces ponzu
4 ounces peanut dipping sauce
4 ounces jalapeno dipping sauce



Method – Poppers:

Sauté the chopped leeks in butter and until sweated. Allow to cool

and mix with the cream cheese and the crab meat. Place 2 ounces of the mixture on one half of the wonton skin, rub the edge with water all the way around it, and place another wonton skin on top and press together tightly to remove all of the air, and repeat. In a skillet place the salad oil in it on medium high heat allow to reach temperature, about 2 minutes, and fry the poppers for 2 and half minutes on each side or until golden brown. Place on a plate and serve with the dipping sauces.

Method – Dipping Sauces:

Peanut

¼ cup of peanut butter
2 tablespoons sugar
1 teaspoon chili flakes
3 tablespoons rice vinegar

Place all ingredients in a bowl and mix well

Ponzu

¼ cup soy sauce
2 tablespoons yuzu fruit juice
1 tablespoon rice vinegar

Place all ingredients in bowl and mix together (or buy this sauce at any Japanese grocery store)

Jalapeno Sauce

1 jalapeno, seeds removed and finely chopped

1/4 cup of fish sauce

2 tablespoons sugar

2 tablespoons rice vinegar

1/4 bunch of cilantro, finely chopped

Place all ingredients in a bowl in and mix together

Poppers and sauces serve 4-6.