

Crab Annie

Jazzy Carolina Pasta with our secret “Crab Annie Seasoning Blend”

Steve Gordon – www.TasteOfSouthern.com

8-10 servings.

Ingredients:

1 lb. Rotini Pasta, cooked, and reserving ½ cup of cooking liquid.
2 Tablespoons Olive Oil
½ cup reserved cooking liquid from cooked pasta
6 Tablespoons Unsalted Butter
1 medium Yellow Onion, diced
2 Bell Peppers, diced
4 cloves Garlic, minced
1 cup (about 20) Grape Tomatoes, halved
3 Tablespoons Crab Annie Seasoning Blend (recipe below)
2 Tablespoons Apple Cider Vinegar mixed with 2 Tablespoons Water
3 Tablespoons Texas Pete Hot Sauce
2 cups Heavy Cream, or Half-N-Half
1 Tablespoon Lemon juice
1 lb. Blue Crab meat, cooked
1 cup grated Parmesan Cheese, divided
Salt to taste

Instructions:

!Prep vegetables before cooking.

Cook pasta shells in a large pot of salted boiling water until al dente, about 8-10 minutes.

Remove ½ cup of the cooking liquid and set aside.

Drain pasta.

Return pasta to cooking pot.

Add olive oil.

Add the reserved cooking liquid, toss well, and cover to keep warm.

Place a large skillet over medium heat on your stove top.

Add butter and let melt.

Add onion and bell peppers, cook, stirring until soft and tender. About 5 minutes.

Add the garlic. Stir and let cook one minute. Do not allow to burn.

Add the halved grape tomatoes, stir and cook for 1 minute.

Add Crab Annie Seasoning Blend, stir and cook for 1 minute.

Add the two Tablespoons of vinegar mixed with 2 Tablespoons of water.

Add Texas Pete Hot Sauce

Add heavy cream.

Add lemon juice.

Continue to stir and cook until liquid has slightly reduced and thickened.

Add crabmeat, continue to stir and let meat warm through.

Add the sauce mixture to the cooked pasta.

Add ½ cup of the grated Parmesan cheese.

Stir lightly to combine. Taste, and add salt if needed.

Place in serving bowls and top with remaining parmesan cheese.

Serve warm and Enjoy!

Crab Annie Seasoning Blend – Copycat Recipe

For Crab-Shrimp-Fish-Poultry

2 Tablespoons Garlic Powder

2 Tablespoons Onion Powder

2 Tablespoons Paprika

2 Tablespoons Celery Salt

2 Tablespoons Cayenne Pepper

1 Tablespoon Black Pepper

1 Tablespoon Crushed Red Pepper Flakes

1 Tablespoon dried Oregano

1 Tablespoon dried Basil

1 teaspoon dried Thyme

1 teaspoon dried Sage

1 teaspoon Turmeric

Place all spices in a small container, cap, shake well to fully mix.