



## **JUMBO LUMP CRAB STUFFED BELL PEPPERS WITH OLD BAY AIOLI (SERVES 4)**

*Paired with 2020 Rosé of Cabernet Franc*

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting food pairings to experience the possibilities present in each glass.

### INGREDIENTS

For the Peppers

- 2 large red bell peppers, halved lengthwise, seeds removed
- 32 oz jumbo lump crab meat
- 2 tbsp mustard
- ¼ cup mayonnaise
- 3 tbsp lemon juice
- ¼ cup finely chopped parsley
- 1 egg
- ½ cup panko
- 2 green onions finely chopped
- 1 tbsp Old Bay Seasoning
- 1 clove garlic, finely chopped

For the Aioli

- 1 egg yolk
- 1 tbsp mustard
- 1 cup or more Extra Virgin Olive Oil
- 1 Lemon, juiced
- 1 tbsp Old Bay Seasoning

### INSTRUCTIONS

Make the aioli by whisking the egg yolk and mustard together and slowly drizzling the oil in while constantly whisking. When the mixture begins to get very thick, add a splash of lemon juice to help thin it out and continue to add oil. Do so repeatedly until it gets to the consistency and flavor you'd like. Add Old Bay Seasoning to taste. Set aside in the fridge.

Preheat your oven to 400°F. Combine all of the ingredients in a bowl except for the red bell peppers and gently stir to combine. You want to keep the integrity of the lumps, so be careful. I prefer to use my hands for this. Taste the mixture and adjust according to your preferences. Stuff the peppers with the crab mixture and bake until the tops begin to turn golden, roughly 20 minutes. Serve with aioli.