



DE LOACH  
VINEYARDS

*The Russian River Valley Original*

## CRAB & SCALLOP CAKES WITH GINGER DRESSING

SERVES 8

### INGREDIENTS FOR SCALLOPS:

- 3/4 lb scallops
- 1 lb crab, shredded
- 1/2 cup whipping cream
- 1 1/2 Tablespoons cilantro, stems removed & chopped
- 3/4 cup tomato, seeded & diced
- 1/3 cup chives, chopped

### DIRECTIONS:

Puree all ingredients except oil in blender. Whisk in oil. Serve salad greens and crab cakes side-by-side on a 10" plate.

### INGREDIENTS FOR GINGER DRESSING:

- 4 teaspoons ginger, minced
- 1 1/2 teaspoons chives, chopped
- 1 1/2 teaspoons cilantro, chopped
- 1/3 cup DeLoach Vineyards Gewürztraminer
- 1/3 cup rice vinegar
- 1/3 cup vegetable oil

### DIRECTIONS:

Puree scallops, add cream and stir gently to make a smooth paste. Fold in crab, cilantro, tomato and chives. Cook with the minimum of oil in a med-hot pan.

