

The Rail

BACON AND LEEK SOUBISE

(ORIGINALLY SERVED AS A SAUCE FOR CHEF TYLER'S CONCH FRITTERS)

INGREDIENTS:

- 1 large leek, green removed
- 1 medium Spanish onion
- 1 ½ cups heavy cream
- 3 strips of bacon
- 2 tablespoons butter
- salt to taste
- pinch of fresh thyme

PREPARATION:

1. Wash the leek, peel the outer layer of the onion.
2. Thinly slice leek and onion.
3. Heat a large pot over medium heat and gently cook the bacon strips.
4. Remove bacon strips from pot and reserve.
5. Add butter, leeks, and onions to the pot. Cook over medium heat for 10-20 minutes, stirring often until most of their liquid has cooked off. Do not allow to brown.
6. Add cream and bring to a low boil.
7. Add thyme and chopped bacon. Simmer for 5-10 minutes and remove from heat.
8. Transfer entire contents to a blender and buzz until smooth. Salt to taste.



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CHEF TYLER'S CONCH FRITTERS

INGREDIENTS:

- 1 pound cleaned conch meat
- ½ cup Spanish onion, finely diced
- ½ cup celery, finely diced
- 2 eggs
- 1 teaspoon fresh thyme
- 1 ½ cups flour
- ¾ teaspoon baking powder
- ¾ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup soda water
- ½ cup cold beer
[*\(we used Cape Cod Beach Blonde Ale\)*](#)
- 6 cups frying oil (approximately)

**FISHERMAN'S
TIP:
BLANCH YOUR
SEAFOOD IN
CLEAN OCEAN
WATER!**

PREPARATION:

1. Rinse the conch with cold water.
2. Once clean, blanch in well-salted boiling water for 2-3 minutes.
3. Allow to cool.
4. With a sharp knife, remove the foot and outer layer of gray as well as organs. Once all the tough meat has been removed, pound the flesh with a meat tenderizer and dice.
5. Reserve meat.
6. In a mixing bowl, combine vegetables, thyme, and eggs. Mix.
7. Add conch and mix well.
8. Add flour and stir until well combined.
9. Add soda and beer.
10. Stir until a thick, but still liquid, mixture has formed.

Time to cook!

1. Heat the frying oil to 350 degrees.
2. Using a 1/2 ounce cookie scoop, scoop the batter and place into hot oil. Don't crowd the oil. Allow the fritters room to float freely.
3. Cook for 4-5 minutes, until cooked through. Ensure all sides are cooked, turning or flipping as needed.

JONAH CRAB KANI SALAD

INGREDIENTS:

Jonah Crab Kani Salad

- 1 large carrot
- 1 large cucumber
- 1 daikon radish
- 1 mango
- ¼ cup mayonnaise
[\(use a Japanese mayo if you can find it!\)](#)
- 1 teaspoon freshly squeezed lemon juice
- ½ teaspoon sugar
- ½ teaspoon salt
- 5 oz picked Jonah Crab meat

Sesame Crunch Topping

- 2 tablespoons panko crumbs
- 1 tablespoon sesame seeds
- 1 tablespoon sesame oil

SERVING TIP:
THESE ARE
GREAT ON A
BED OF BIBB
LETTUCE,
PICTURED HERE

PREPARATION:

Jonah Crab Kani Salad

1. Using a food processor or box grater, shred the carrot, onion, daikon radish, and mango into a mixing bowl.
2. In a separate bowl, combine the crab, sugar, salt, lemon, and mayonnaise.
3. Press any liquid out of the vegetable mixture, and combine the contents of both bowls.

Sesame Crunch Topping

4. Preheat oven to 350 degrees. Combine panko, sesame seeds, and sesame oil in a separate bowl.
5. Spread a thin layer of the Sesame Crunch Topping onto a baking sheet and bake in oven until toasted.
6. Top your Kani Salad with the Sesame Crunch Topping and enjoy!!

