



First Place Winner

Category: NH Made

“CREAMY CRAB WITH SWISS AND GOAT CHEESE”

Winner: Neelima Gogumalla –Windham, NH / #13

SOON TO BE FEATURED ON THE MENU OF COTTON

CREAMY CRAB WITH SWISS AND GOAT CHEESE

36 oz mini penne pasta – any brand
15 large mushrooms, halved and sliced
2 tsp crushed red pepper flakes
4 cloves minced fresh garlic
4 tbsp butter and 3 tbsp olive oil
2 tbsp flour
2 tsp garlic powder
2 tsp onion powder
4 cups Stonyfield Farm whole milk
½ cup dry white wine
24 oz Stonyfield Farm Greek yoghurt
4 oz Hickory Nut Farm goat cheese crumbled
2 oz Hickory Nut Farm pepper goat cheese crumbled
12 oz grated Boggy Meadow Farms baby Swiss
8 oz grated Boggy Meador Farms smoked baby Swiss
1 can cream of mushroom soup
15 oz canned crab
1 ½ cups crushed oyster crackers
1 tsp Old Bay seasoning.
2 tbsp softened butter
2 tsp dried parsley leaves
1 tsp chili powder
Sea salt and fresh ground pepper

- Heat over to 375F. Heat a heavy bottom sauté pan with 2 tbsp butter and 2 tbsp olive oil until smoking. Add garlic and mushroom and sauté until brown in batches until soft around the

edges. Add the dried crushed pepper and salt and remove from the fire. Remove excess oil and pulse in a food processor until chopped

- Cook pasta until al dente, drain and set aside. Add 8 oz the Swiss and smoked Swiss, sautéed mushrooms, pasta and 12 oz crab, drained and flaked and combine gently. Pour into a buttered dish smooth over the top.
- Heat 2 oz butter and 1 tbps of olive oil and sauté the flour, garlic powder and onion powder and cook to a nice roux. Add the warm milk, wine and mushroom soup, yoghurt and the goat cheeses and bring to a simmer until cheeses melt. Cool. Season to taste. Pour over the pasta and mix gently.
- Heat the 2 tbsp butter with Old Bay and chili powder until fragrant. Cool. Pour over the crushed crackers, dried parsley, Swiss cheese and the 3 oz crab. Spread the mixture over the pasta and pop into the oven with a foil tent for 30 minutes. Remove the foil and brown the top for another 10 minutes.

*Serve with roasted asparagus, yellow squash and red peppers drizzled with olive oil and sea salt.