



## Crab Cake Slaw & Sauce

Mango Red Pepper Slaw & Pineapple Burre Blanc



### Pineapple Burre Blanc

#### Ingredients

1/2 cup pineapple juice

2 tsp finely chopped shallots/White portion  
of green onion

1 cup heavy whipping cream

1/2 teaspoon Lemon juice

1/4 lb unsalted butter - cut into small cubes

#### Directions

In a medium saucepan, combine pineapple juice, shallots and lemon juice. Cook until liquid reduces to 3 or 4 tablespoons. Reduce heat to low. Whisk in heavy cream and butter, one piece at a time, until sauce is thick and creamy. Whisk constantly, removing from heat occasionally to prevent separation. If necessary, sauce can be held until serving by placing pan in a container of warm, not simmering, water.

### Mango Red Pepper Slaw

#### Ingredients

1/2 Ripened Mango, 1/4 Small Red Onion & 1/2 Red Pepper  
Finely Cut, Julienne above ingredients for crab cake topping

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*The Difference is in the Details*

SLU Alumni Zoom HH 4.30.20

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