



# **SOFTSHELL CRABS with BROCCOLI RABE & SUN-DRIED TOMATO PESTO**

**SERVES: 4**

**12 SOFTSHELL CRABS**

**1 LB TARRY MARKET BROCCOLI RABE**

**¼ CUP 'LA MOZZA' OLIVE OIL**

**1 TBLSPoons BALSAMIC VINEGAR**

**1 TBLSPoons CAPERS**

**¼ CUP SUN-DRIED TOMATOES**

**Salt & FRESHLY GROUND Pepper to taste**

1. PREHEAT THE GRILL or 12" sauté pan
2. In a blender, combine the **sun-dried tomatoes**, the **Balsamic Vinegar**, **Capers** and ¼ Cup **Olive Oil**. *Blend until smooth*, about 1-min. Set aside.
3. To Clean Crabs cut off the eyes, mouth. Season with Black Pepper. GRILL, turning once, until crisp and red, about 5 minutes on each side.

4. Divide the Tarry Market **broccoli rabe** among four plates. Place **3 crabs** on each plate, drip 2 tablespoons of the sun-dried tomato pesto around the crabs, and serve immediately.

**WINE PAIRING: TXOMIN ETXANIZ** (Hondarrabi Zuri 90%, Betza 10%) **2010, \$21.**

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