

# THE FIREHOUSE

RESTAURANT

## Crab Gazpacho “Cocktail”

Deneb Williams, Executive Chef

Yields 4 cocktails

### INGREDIENTS

#### Gazpacho

12 oz. tomato juice  
¼ cup red onion, *chopped*  
½ cup English cucumber, *chopped*  
¼ cup yellow bell pepper, *chopped*  
1 ea. serrano pepper, *seeded & chopped*  
2 ea. garlic cloves  
1 tsp. kosher salt  
2 tbsp. red wine vinegar  
1 cup Champagne  
8 oz. Dungeness crab meat

#### Parmesan Crisp

4 oz. Parmesan cheese, *grated*  
1 tsp. ground coriander seed  
Zest of one lemon

### PROCEDURE

#### Gazpacho

Purée all gazpacho ingredients except Dungeness crab in blender. Chill in refrigerator for one hour. Place crab meat in four martini glasses. Pour 4 oz gazpacho into each glass. Garnish with parmesan crisp.

#### Parmesan Crisp

Combine coriander seed, cheese and lemon zest. Place cheese mixture in a non-stick sauté pan over medium-high heat. Cook until golden brown and flip. Remove from heat and allow to cool.