

## Washington D.C. Recipes

### Soft Shell Crab Sandwich

#### Ingredients:

4 jumbo soft-shell crabs, cleaned  
3 tablespoons all-purpose flour  
1 teaspoon Old Bay seasoning  
1 tablespoon butter  
¼ cup tartar sauce  
Juice of 1 lemon  
4 hamburger buns  
8 slices plum tomato  
4 Bibb lettuce leaves



#### Directions:

Rinse crabs and pat dry with paper towels. Mix lemon juice with ¼ cup tartar sauce and set aside. Combine flour and Old Bay seasoning in a shallow dish. Dredge each crab in flour mixture.

Melt butter in a large skillet over medium-high heat until butter begins to brown. Add crabs; cook for 3 minutes, gently pressing body and legs against pan. Turn crabs; cook 3 minutes or until brown and cooked through. Drain on paper towels.

Spread 1 tablespoon Lemon Tartar Sauce over each of 4 bread slices. Top each with 1 crab, 2 tomato slices, and 1 lettuce leaf. Top each with 1 bread slice.

## D.C. Mumbo Sauce

### Ingredients:

½ cup tomato paste  
1 cup distilled white vinegar  
1 cup pineapple juice  
1 cup sugar  
4 teaspoons soy sauce  
1 teaspoon powdered ginger  
¼ teaspoon hot sauce



### Directions:

Mix all the ingredients in a pot. Simmer, but do not boil, for about 20 minutes to thicken it a bit. You can drizzle it on food or serve it in a bowl for dipping.

## Chili Half Smokes

### Ingredients:

4 half-smoke sausages  
1 tablespoon vegetable oil  
1 large onion, chopped  
1 garlic clove, minced  
3 tablespoons chili powder  
1 teaspoon cumin  
1 teaspoon cinnamon  
¼ teaspoon cayenne pepper  
1 pound ground beef  
3 tablespoons tomato paste  
3 tablespoons corn meal  
3 teaspoons salt  
1 teaspoon pepper  
1 ½ cup beef  
½ cup water  
1 bay leaf  
4 hot dog buns  
¼ cup cheddar cheese, shredded



**Directions:**

Heat the vegetable oil in a large saucepan on medium heat. Add the garlic and the onion (reserve ¼ cup raw) and sauté until tender. Add the chili powder, cumin, cinnamon, and cayenne pepper and stir frequently. Sauté for 2 minutes.

Add the ground beef to the mix and sauté until the meat is browned. Once the meat is browned, add the remaining ingredients and turn the heat to low. Cover the chili and let simmer for at least 40 minutes, stirring occasionally.

Grill half smokes until slightly charred. Put the half smokes on the buns and split in half. Add prepared mustard and some raw onions. Add the chili and top with cheese.

## Gin Rickey

**Ingredients:**

½ lime, washed  
2 ounces London dry gin  
Chilled club soda  
Optional: splash simple syrup

**Directions:**

Fill a 10-ounce Collins glass with ice. Squeeze lime into the glass, getting as much juice out of it as you can. Toss in the lime shell and add gin. Top off glass with club soda.

The Rickey doesn't need it, but if you like a sweeter drink, add splash of simple syrup.

# Khachapuri

## Ingredients:

### For the dough:

- 1 teaspoon salt
- 1 teaspoon yeast
- 1 tablespoon sugar
- 3 ½ cups flour
- 1 cup water
- ½ cup milk
- 1 tablespoon oil



### For the filling:

- 1 ½ cups farmers cheese
- 1 ½ cups shredded mozzarella
- 1 ½ cups feta cheese
- 4 eggs + 1 for egg wash
- Butter

### Directions:

In the bowl of a stand mixer, combine the salt, yeast, sugar, and flour. Heat water and milk to about 115° F and pour it into the bowl of dry ingredients. Begin kneading the dough with the hook attachment until it's close to being smooth and elastic. Add the oil into the dough and knead for another minute. Drizzle a little bit of olive oil onto the bottom and sides of a deep bowl. Place the dough inside the bowl and cover with plastic wrap. Set the bowl in a warm place until the dough doubles in size, about 1 hour.

Remove the plastic wrap and press into the dough a few times with your hands. Cover with plastic wrap once more, and let it sit in a warm place for another 30 minutes.

Remove the dough from the bowl and place it onto a floured surface. Then cut it into 4 equal pieces. Spread each piece of the dough into a circle about 9" in diameter. Then roll 2 opposite sides of the circle towards the center so it ends up

having a boat-like shape. Pinch the corners together. Transfer the khachapuri onto a baking sheet lined with greased parchment paper.

Combine the farmers cheese, feta, and mozzarella in a bowl. Stuff each khachapuri with the cheese mixture. Beat 1 egg with a teaspoon of water and brush the dough with egg wash. Bake in a preheated 450° F oven for about 15 minutes or until the crust becomes golden brown.

Make a well in the center of each khachapuri with the back of a spoon and drop 1 egg into each well. Then stick a few small pieces of butter into the cheese. Return the khachapuri back to the oven and bake for another 5-6 minutes. When serving, mix the cheese and egg with a fork and serve immediately.