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Fried Abalone Steaks

- 1 Abalone – Trimmed, thinly sliced into steaks, and pounded for tenderness
- 1 Egg
- 1 Cup of Milk
- Salt and pepper to taste

For Traditional Buttery Cracker coating

- 1 Box of Ritz Crackers – finely crushed to crumbs
- 1 Box of Butter

Blend Milk, egg, salt and pepper together in one bowl. Place cracker crumbs on separate plate for breading. Dip abalone into egg and milk mixture then into crumbs. Make sure the steak is will covered with cracker crumbs. This can be done an hour ahead of cooking or if you want it to be a group activity, at the time of cooking (assembly line style). Melt 2 cube of butter in a frying pan to the highest heat possible without burning it. Add breaded abalone steaks to frying pan, cooking for 20 seconds on each side and remove to a paper towel covered plate to drain. As you are cooking, you will need to add additional cubes of butter to keep the level of butter up for frying. Serve immediately. Watch the cooks to make sure there will have some to serve (they will have been sampling along the way).

For the Italian twist

- 2 Containers of Italian Bread crumbs – you can make your own if you wish by adding Italian seasons to sour dough bread crumbs
- 6 Cloves of garlic crushed
- Olive Oil

Follow recipe above except use Italian bread crumbs instead of cracker crumbs and Olive oil instead of butter. Add crushed garlic to olive oil in frying pan. Heat oil mixture as hot as possible without starting a fire. Add breaded abalone steaks to frying pan, cooking for 20 seconds on each side and remove to a paper towel covered plate to drain. As you are cooking, you will need to add additional olive oil to keep the level of butter up for frying. Serve immediately.

These recipes will go wonderfully with the 2005 Dulincea!!

Mike