

# COOKING SHOW

## The Cooking Show will take place from 12:30 - 1:30 near the stage

Dover Downs Chefs will prepare delicious recipes in the Rollins Center that will satisfy your taste buds! Make sure you stop by the Cooking Show to see Chef Ron Roll and Chef James Kaiser prepare these recipes.

### Seafood Crepes

Prepared by Chef Ron Roll,  
Chef Manager of the Festival  
Buffet

Makes 4 to 6 servings depending  
on how full crepes are

#### Ingredients:

*½ pound small shrimp*

*½ pound scallops*

*1 pound crab meat (imitation  
crab works well)*

*2 oz sherry*

*1 quart heavy cream*

*1 large pinch chopped dill*

*Crepe shells*

Cooking procedure:

1. Cook all seafood over medium high heat.
2. Deglaze the pan with the sherry cook until sherry is almost evaporated.
3. Add cream and reduce to desired thickness.
4. Add chopped dill.
5. Fill crepes and serve while hot.



### Mixed Berry Flambé Over Mini Lemon Cheese Cakes

Prepared by Chef James L.  
Kaiser, Jr., Chef Manager in the  
Garden Café

#### Ingredients:

*1 cup of Mixed Berries such as*

*Blueberries, Strawberries*

*(Halved), or Raspberries*

*3 tbs of unsalted butter*

*3 -4 tbs of brown sugar (adjust to  
taste)*

*½ cup of silver rum (brown rum  
is fine)*

In a large pan, melt the butter and  
sugar over medium heat. Add the

berries and cook for about 2-3  
mins, stirring gently until berries  
begin to soften a little – not too  
much you don't want soggy  
berries. Turn off the heat. When  
adding the rum spread across the  
pan, not just in one spot. Immedi-  
ately light on fire, but make sure  
you stand back accordingly. It  
might help to have someone pour  
the rum for you then you light.  
Allow the flames to burn off,  
stopping it to soon will allow the  
alcohol to soak into the fruit.  
This can be served over frozen  
yogurt, ice cream, or even  
cheesecake. At the 55+ Expo he  
will be serving it over mini  
lemon cheese cakes. Enjoy!