

Williamsburg Farmers Market – July 25, 2009

Chef: Justin Watson, Kingsmill Resort & Spa

Sweet Corn and Crab Fritters

Ingredients

4 Ears	Corn on the Cob
¼ Bunch	Fresh Herb (Tarragon)
2 Each	Fresh Egg Whites
2 ounces	Lump Crab Meat
2 to 4 TBS	Flour
To taste	Salt and Pepper

Procedure:

Cut the corn off the cob then using the back of the knife scrape off all the remaining corn and starch from the sides of the cob and add that to the mixing bowl. Chop the fresh herbs and place in the bowl along with the Crab Meat. Separate the egg whites in to the bowl then add enough flour to just bind the mixture together; this mixture should be almost all corn with just a bit of flour egg batter to barely hold it together. The amount of flour needed will vary according to how much natural starch is in the corn.

Citrus, Herb and Tomato Vinaigrette

Ingredients

1 ea	Lemon (Juice and Zest)
1 ea	Lime (Juice and Zest)
1 ea	Orange (Juice and Zest)
1 ounce	Champagne Vinegar
1 TBS	Honey
½ Bunch	Fresh Herbs (Chives, Parsley, Basil, Oregano, or Thyme)
3 ounces	Olive Oil
1 each	Shallot
1 clove	Garlic
2 each	Roma Tomatoes
To taste	Salt and Pepper

Procedure:

Zest and squeeze the citrus, chop the fresh herbs and mince the Shallots and Garlic. In mixing bowl combine these with the honey and vinegar and drizzle in the oil to make the vinaigrette. Remove the seeds and dice the tomato then fold that in to the vinaigrette, season with salt and pepper to taste.