

- Buzz Bomb's Italian Dressing
- Bread Dip
- Creole Crab Cakes
- Grilled Corn on the Cob
- Cayuga White Wine
- Café Au Lait Pudding

To complement the main course, we recommend the Cayuga White wine from [Jewell Towne Vineyards](#).



Join us on Facebook

## Starters

### BUZZ BOMB'S ITALIAN DRESSING

*Ingredients:*

- 1/3 cup olive oil
- 1/4 cup balsamic or red wine vinegar
- 1/2 to 1 tsp Italia Classico from [Buzz Bomb](#)

Mix ingredients together. Gather your favorite salad greens and vegetables from our Rye Farmer's Market vegetable vendors. Adjust to suit your taste!

## Main Course

### CREOLE CRAB CAKES

- 15oz fresh crab meat (variable availability—check [Seaport Fish](#))
- 1-2 cups finely ground bread crumbs (use more for traditionally textured crab cakes)
- 1 egg ([Rye Farmers Co-Op](#)), beaten, per cup of bread crumbs
- 2-3 Tbsp mayonnaise
- 1-2 Tbsp [Buzz Bomb](#) Creole Spice
- 1 Tbsp Worcestershire Sauce
- 1 Tbsp quality mustard
- 2 Tsp lemon juice
- 2 Tbsp minced shallots or red onion
- 1 Tbsp sour cream
- 1 Tbsp hot sauce (optional)



### BUZZ BOMB'S BREAD DIP

Have extra [Buzz Bomb Italia Classico](#) left from the dressing? Pour ¼ cup extra virgin olive oil in a shallow dish and sprinkle with 1 Tbsp of BB's Italia Classico. Dip with bread sticks or focaccia from [Rye Baker's Co-Op](#).

*Dressing ingredients:*

Mix thoroughly...

- 1 cup sour cream
- 1—2 Tbsp mayonnaise
- 1—1 1/2 Tbsp [Buzz Bomb](#) Creole Spice

*Directions:*

Gently mix all ingredients until combined. Shape into desired size crab cake. Cook over medium heat until golden (about 3 minutes a side). Serve with dressing.

### GRILLED CORN ON THE COB

- 6 ears of corn from [Rye Vegetable Co-op or Applecrest Farms](#)
- 6 Tbsp of butter
- Salt and pepper to taste

*Directions:*

1. Preheat an outdoor grill for medium heat
2. Peel back corn husks and remove silk. Soak for 10 min., shake off excess water; Place 1 tablespoon butter, salt and pepper on each piece of corn. Close husks.
3. Place on grill and turn husks every 5 minutes until corn is tender...approx. 30 minutes.



**TIP: Soak the corn in water for 10 minutes prior to putting it on the grill to avoid burning.**

## Dessert

### CAFE AU LAIT PUDDING



- 1 package vanilla instant pudding (2.5 oz.)
- 1 package chocolate instant pudding (2.5 oz.)
- 3 ½ cups of milk.
- 1 cup of coffee, chilled from [Port City Coffee Roasters](#)
- Whipped cream for garnish.

*Directions:* Prepare vanilla pudding per package instructions. In a separate bowl, prepare chocolate pudding but reduce amount of milk to 1½ cups and add ½ cup of chilled coffee; Whisk for two minutes. Transfer 4 tablespoons of the vanilla and 4 tablespoons of the chocolate pudding mix to a third bowl. Add 2 more tablespoons of coffee to this batch and whisk (It should appear a few shades lighter than the chocolate pudding's color).

Layer in cups or parfait glasses. Refrigerate for five minutes. Garnish with whipped cream before serving.