



# JAX FISH HOUSE

*IS POPPING UP  
at The Post Brewing Co.*

## *Cooking Instructions*

### **JAX FAMOUS PEEL 'N' EAT SHRIMP**

Peel. Dip. Eat. Repeat.

### **WARM CRAB DIP**

Position your rack in the center of the oven and preheat to 375 degrees. Spread crab dip into a small oven-safe dish. Bake for 10-15 minutes, or until hot and bubbly. If you would like to brown the top of your crab dip, position under the broiler on low for 1-2 minutes to finish. Remove from the oven, garnish with chopped green onion and a light sprinkling of Jax Maryland seasoning, and serve immediately with crostini for dipping.

### **CLASSIC WALDORF SALAD**

Place your grapes, apples, and celery in a small mixing bowl. Add yogurt dressing, along with a small pinch of salt and pepper to taste. Gently toss ingredients together with a wooden spoon or spatula until well coated.

In another mixing bowl, gently toss mixed greens with oil. When you are ready to plate, create a bed of the mixed greens on your desired serving dish. Top with the dressed fruits and veggies. Sprinkle spiced walnuts on top to garnish.

### **CIOPPINO FOR TWO**

The trick to this dish is adding your seafood in stages based on the required cook time.

Start by pouring your fennel and tomato seafood broth into a large sauce-pot (pick one with a lid).

Bring to a heavy simmer. Add your crab legs, cover, and cook for 3 minutes. Next, add your mussels and re-cover. Make sure to keep the broth at a simmer throughout.

Check after 2 minutes, and when you see the mussels just begin to just open, add your shrimp, calamari, and cod. Cover once again for 2 minutes, until mussels are fully opened and the cod, shrimp, and calamari are just cooked. Finish by adding butter, a squeeze of lemon, and chopped herbs, stirring gently with a wooden spoon to fully melt and incorporate.

### **GARLIC BREAD**

Preheat oven to 375 degrees. Bake for 6-8 minutes or until nice and toasty!

