



Bonefish Grill Strawberry Shortcake

Serves 4 to 6 people

Native to St. Petersburg, Bonefish Grill is now spreading its fresh seafood dining through the South—and Northeastern coasts as a member of the Outback Steakhouse Company. Along with offering a delicious variety of hand-cut fresh fish cooked over wood-burning grills, they keep in mind that there is always room for dessert. Their shortcake is a sweet treat that lets Bay area residents enjoy the mouth-watering results of Florida's strawberry season.

Strawberry Shortcake Ingredients

1 pint - driscoll strawberries
 4 small short cake biscuits
 Crème An Glaise as needed
 (see preparation below)
 Bacardi strawberry mix
 Whipped cream (as needed)

Crème An Glaise Ingredients

1 cup of half and half
 2 each egg yokes
 1/4 cup granulated sugar
 2 teaspoon vanilla extract

CRÈME AN GLAISE PROCEDURE

- Place 1 quart of water into a two quart pot and bring to a slow boil.
- Place a stainless steel bowl on top.
- Pour half and half into stainless bowl and allow to reach 100 degrees.

- Mix egg yokes, sugar and vanilla in a separate bowl.
- Slowly add warm half and half to egg yoke, sugar and vanilla (while whisking)
- Place back on boiler, (Pot With Water.)
- Stir constantly until sauce becomes creamy and sticks to a spoon, temperature should be 170 degrees.
- Allow to cool down to 40 degrees before using.

STRAWBERRY SHORTCAKE PROCEDURE

- Wash strawberries under cold running water.
- Cut stems off strawberries, cut in half.
- Transfer strawberries to a 1 quart stainless bowl and mix in 1/4 cup of Bacardi strawberries mix.
- Cut short cake biscuits in half and lay each bottom on a 6 inch round plate.
- Distribute the strawberries mixture evenly on top of each biscuit and place the other half of the biscuit on top.
- Drizzle 2 ounces of Crème An Glaise over the exposed strawberries and the remaining on the plate.
- Place 3 heaping tablespoons of whip cream on top of biscuit and garnish with a sprig of mint.

****WHIP CREAM MAY BE PURCHASED AT YOUR LOCAL GROCER**