

This sauce from Jo Bradley, of The Victorian Farmhouse, in Little River, California, can be made ahead, refrigerated and reheated.

CRAB CAPER SAUCE WITH VERJUS

This sauce from Jo Bradley, of The Victorian Farmhouse, in Little River, California, can be made ahead, refrigerated and reheated.

- 1 Tbsp. butter
- ½ cup chopped green onion
- 3 Tbsp. capers
- ½ cup shredded crab
- 4 tsp. cornstarch
- 2 tsp. arrowroot
- 1 cup Verjus
- 1 Tbsp. dark brown sugar or maple sugar
- 1/8 cup pine nuts
- 1 lb. Brie wheel, baked on serving dish
- 2 sweet baguettes, sliced diagonally

Sauté butter and onions until lightly brown. Add capers and crab then set aside.

Whisk together cornstarch and 2/3 cup verjus and cook on low heat until thickened and clear. Combine crab mixture and sauce, stir in brown sugar. Add a little of the remaining verjus to thin the sauce. Add pine nuts.

Add more verjus when reheating to get the right consistency. Pour over baked Brie and serve with sweet baguette slices.