

Seafood Cheesecake

Courtesy Chen Su-Hui
New Year's Party
1/1/11

Crust:

- 2 – cups crushed Ritz cracker crumbs
- ¼ – cup butter, melted
- 1 – teaspoon Old Bay seasoning
- 2 – tablespoons chopped fresh Italian parsley
- ½ – cup freshly grated Parmesan cheese

Filling:

- 2 – tablespoons unsalted butter
- ¼ – cup finely chopped shallots
- 2 – cloves garlic, minced
- 3 – 8 oz packages cream cheese, softened
- 2 – extra large eggs
- 1 – cup mayonnaise
- 2 – teaspoons Worcestershire sauce
- 2 – teaspoons Old Bay seasoning
- 2 – teaspoons dry sherry
- ¼ – cup chopped fresh Italian parsley
- 1 – pound crabmeat
- 1 – cup chopped cooked shrimp
- 1 – 6 oz can chopped clams, drained

To make the crust, combine all ingredients in a medium bowl. Line the inside of a nine-inch springform pan with foil and coat with nonstick cooking spray, press the crust mixture into the bottom of the pan and set aside.

Preheat oven to 325 degrees. For the filling, in a small skillet, melt the butter over medium heat. Cook the shallots and garlic, stirring, until shallots begin to soften. Set aside to cool. With an electric beater, beat the cream cheese in a large bowl until smooth. Add the eggs, one at a time, and then the mayonnaise, beating to combine. Stir in Worcestershire, Old Bay, sherry, and parsley. Fold in the seafood and shallot mixture. Turn the filling into the prepared pan, smoothing the top with a spatula.

Bake until a cake tester inserted into the middle comes out clean, about 65 to 75 minutes. Turn off the oven and leave the oven door ajar for 30 minutes. Place a large serving platter over the pan and invert the cake. Remove the pan from the cheesecake and peel away the foil.

This can be done to this point, covered with plastic wrap, and refrigerated for up to three days or frozen for six weeks. Defrost overnight in the refrigerator and bring to room temperature before serving with crackers or bread.