CRAB CAKES

with citrus chili aioli, pea shoots & pickled red onion

ingredients:

CRAB CAKES

- 4 Tbsp. butter
- 1/2 a small white onion (small dice)
- 1 small red pepper (small dice)
- 1 jalapeno (small dice)
- 1/3 cup mayonnaise
- 1 large egg, beaten
- 2 tbsp. dijon mustard
- 1 Tsp. worcestershire sauce
- 1/2 tsp. hot sauce
- 1/2 tsp. cumin
- 1/2 tsp. garlic powder
- 1 Tbsp cilantro (chopped)
- 1 Tbsp chives (chopped)
- 1/2 tsp. kosher salt
- 1/2 tsp. black pepper
- 1 lb. jumbo lump crab meat, picked over for shells
- 3/4 Cup panko bread crumbs
- Extra panko for coating
- 2 Tbsp. vegetable oil
- Pea shoots for garnish

CITRUS CHILI AIOLI

- 1 Cup mayonnaise
- 1 tsp. lemon juice
- 1 tsp. lime juice
- 1 Tbsp. orange juice
- 1 Tbsp. sriracha
- 1/2 tsp. garlic powder

PICKLED RED ONION

- 1 small red onion, shaved or sliced thin
- 1/4 Cup white wine vinegar
- 1 tsp. salt
- 1 tsp. sugar

Recipe serves 6 dinner portions and 12 appetizer portions. Portion = 1 Crab Cake

procedure:

01 Sauté onion, red pepper, jalapeno and butter for 6-8 minutes until soft and translucent. Let cool to room temperature.

02 Mix mayonnaise, egg, dijon mustard, worcestershire sauce, hot sauce, cumin, garlic powder, cilantro, chives, kosher salt, and black pepper until well combined. Gently fold in lump crab meat and panko. Let mixture rest in refrigerator for 30 minutes.

03 Preheat the oven to 350 degrees. Once mixture has rested, portion into desired amount. Form into patties and coat with panko.

04 Heat vegetable oil in sauté pan for two minutes. Place crab cakes into pan, making sure not to crowd pan. Cook crab cakes on both sides until golden brown. Transfer to oven safe pan.

05 Bake crab cakes in oven for 8-12 minutes until heated through. If crab cakes are smaller, bake for 5 minutes until heated through.

CITRUS CHILI AIOLI:

01 Whisk all ingredients until well combined. Use desired amount for each crab cake.

PICKLED RED ONION:

01 Combine all ingredients and let sit for 10 minutes. Pair with crab cakes.