

Classic Crab Cakes



Crab Cakes

8 ounces lump crabmeat (remove cartilage)
1/2 cup breadcrumbs
1 tablespoon Dijon mustard
1 teaspoon Worcestershire sauce
2 teaspoons Old Bay seasoning
1/2 medium jalapeno pepper, seeds and ribs removed, minced
1 celery rib, fine diced
3 tablespoons fresh cilantro, finely chopped
1 large egg, lightly beaten
1 large shallot, minced
2 tablespoons mayonnaise
Zest of 1 lemon
Freshly ground black pepper
3 to 4 tablespoons canola oil

Chili-Lime Aioli

1 garlic clove, mashed into a paste
1 teaspoon kosher salt
1 large egg yolk
1 cup canola oil
Zest of 1 lime
2 orange or red habanero or other hot chili peppers, seeds and ribs removed, minced
2 tablespoons fresh lime juice

Micro greens

Preheat the oven to 400 degrees F. Line a 12 x 17-inch baking sheet with parchment paper. Set aside.

Crab Cakes:
(Makes 8)

In a small sauté pan over medium heat, lightly cook jalapeno, celery and shallot until aromatic. Remove from heat and let cool.

Combine the crabmeat, vegetables and breadcrumbs in a medium bowl. Set aside. In another medium bowl, mix together the mustard, Worcestershire, Old Bay, cilantro, egg, mayonnaise, and lemon zest. Add the mixture to the crabmeat and stir to combine. Season with pepper to taste. Using your fingers, shape about 2 tablespoons of the crab mixture into half-dollar-size rounds. Continue with the remaining crab mixture.

Heat 3 tablespoons of the canola oil in a large skillet over medium heat. In batches of 3-4, place the crab cakes in the skillet and cook until golden brown on the bottom, 30 second to 1 minute. Flip and repeat on the other side. Transfer the crab cakes to a paper towel to absorb the oil. Transfer the crab cakes to the baking sheet and bake for 5 minutes or until golden brown. The crab cakes may be held in a warm oven

for 30 minutes, or cooled and reheated at serving time. Serve with warm chili-lime aioli and mounded micro greens.

Chili-Lime Aioli
(Makes 1 1/2 cups)

Place the garlic and salt in the bowl of a food processor. Process until pureed. Add the egg and egg yolk and process, scraping down the sides of the bowl to combine the ingredients. With the machine running, very slowly add the canola oil, a few drops at a time at first, and then in a thin, steady stream; it will emulsify and thicken.

Once the oil is added and the aioli has formed, quickly pulse in the lime zest and lime juice. If it's too thin you may add more oil. The aioli should have the consistency of mayonnaise. Transfer to a bowl and stir in the peppers.

The aioli may be refrigerated in an airtight container for up to 1 day. This sauce will gain strength the longer it sits.

Recipe by Gerard Viverito, Director of Culinary Education, Passionfish (www.passionfish.org)

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