

Dungeness Crab Cakes

Recipe by Chef Jason Marcoux

Ingredients:

1 lb Dungeness crab meat
2tbsp red bell pepper, minced
2tbsp green bell pepper, minced
2tbsp yellow bell pepper, minced
2tbsp red onion, minced
1 tbsp carrot, minced
1 tbsp dill weed, chopped
¼ - ¾ cup good quality mayonnaise
salt & white pepper to taste
flour
Panko bread crumbs
beaten eggs

Appetizer



Preparation:

- Squeeze crab meat to ensure all excess water and shells are removed.
- Lightly sauté vegetables until heated through. Cool vegetables and mix into crab meat.
- Add mayonnaise, dill weed, and season with salt and pepper.
- Form crab salad into 1 - 2 ounce discs and place in freezer to set.
- When cakes are firm, dredge in flour, shake off excess, dip in egg and then into bread crumbs.
- Fry at 375 degrees for 2-3 minutes until golden brown and heated through.