

## Northwest Style Dungeness Crab Cakes

Category: Appetizer

### *Ingredients:*

Celery, finely diced	¼ cup
Onion, finely diced	¼ cup
Bell pepper, diced	¼ cup
Dungeness crab meat	1 cup
Egg	1
Mayonnaise	½ cup
Lemon juice	½ cup
Thyme, fresh	1 tsp
Garlic, minced	½ tsp
Panko breadcrumbs	¾ cup
Salt & pepper	to taste



### *Preparation:*

- Mix all ingredients together until fully mixed.
- Use small ice cream scoop to portion and lightly coat with breadcrumbs.
- Pan-fry on both sides til golden brown and place in 350 degree oven for 5 minutes.
- Serve with Thai chili lime butter sauce.
- Garnish with cucumber curls dressed with blended rice wine, sugar and cinnamon

### *Thai chili lime butter sauce*

### *Ingredients:*

Fresh shallots, minced	½ oz	Sake	10 oz
Ginger, minced	¼ oz	Heavy cream	4 oz
Garlic, minced	¼ oz	Unsalted butter	12 oz
White wine vinegar	½ fl oz	Salt & pepper	to taste
Lime juice	1 oz		

## *Preparation:*

- In heavy saucepan over high heat combine ginger, garlic vinegar, lime juice, and sake
- Reduce to light syrup (90%)
- Add cream and reduce to 60% over medium heat
- Over low heat slowly whisk in cold butter
- Salt & pepper to taste

