

THE FIREHOUSE

RESTAURANT

Crab Cakes

Deneb Williams, Executive Chef

Yields six 4 oz. cakes

INGREDIENTS

Microgreen salad

Crab Cakes

1 lb.	Dungeness crab meat
1/4 cup	red onion, <i>finely diced</i>
1/4 cup	sweet bell pepper, <i>finely diced</i>
1/4 cup	chives, <i>sliced thin</i>
1 ea.	whole egg
1/4 cup	Dijon mustard
1/8 cup	mayonnaise
Dash	Worcestershire sauce
Dash	Tabasco sauce
1 tbsp.	lemon juice
1 tsp.	Old Bay seasoning
3/4 cup	panko

Sweet Pepper Rémoulade

1/2 cup	mayonnaise
1/8 cup	roasted red peppers
1/8 cup	red onion
1 tsp.	Tabasco sauce
1 tsp.	Worcestershire sauce
1/4 tsp.	Old Bay seasoning
1 tbsp.	lemon juice

Crab Cakes

Mix egg, Dijon mustard, mayonnaise, Tabasco sauce, Worcestershire sauce, lemon juice and Old Bay seasoning. Add vegetables. Add crabmeat, mix gently. Add panko, mix gently. Allow to sit for minimum 1 hour, *refrigerated*. Form into six 4-oz. cakes. Sear in oil in heavy bottomed, oven-proof skillet until brown. Flip and transfer skillet to oven, finish in 375° oven, 5-7 minutes.

Sweet Pepper Rémoulade

Purée all ingredients in food processor and refrigerate 1 hour

Assembly

Serve with sweet pepper rémoulade and microgreen salad.