

## *Margie's Classic Crab Cakes with Roasted Red Pepper Remoulade*

I don't know if the weather we have been having the past week is giving everyone a "beach" fever, but I've received a ton of requests for a really good crab cake. It seems that most folks, even those not fond of a lot of fish, love crab cakes. Well, my family loves crab cakes as well and since I am very particular when it comes to crab cakes, I have created a recipe that fits the bill for everyone. Whether you're making the crab cakes for dinner or an appetizer, these are quick, easy, scrumptious, and affordable. (My son, Brett, is currently living in Boston and cannot understand why he has to pay so much for crab cakes in restaurants that aren't half as good as his mom's. Don't I have great kids!?) My recipe for a classic crab cake is one that highlights the crab, so I did not add a lot of fillers or strong tasting ingredients. I simply added a lot of flavor to the remoulade that I serve with the crab cake -- yum! However, if you prefer bell or hot peppers or onions or chives in your crab cakes, by all means, add them.

I used the large cans of crab found in the refrigerator section in Jungle Jim's fish department with the Old Bay Seasoning right across the aisle. Check out the fish in Jungle Jim's fish department because the fish is so very fresh and the variety is outstanding. Just let me know if you need any recipes, because my family is fish eaters and we keep it simple, but flavorful! We'll be visiting the fish department soon as I am going to show you how to do an authentic Bay Shrimp Boil for the summer!

**\*\*Note: The crushed crackers seem to produce a much lighter and less doughy crab cake than breadcrumbs. I also do not coat the crab cakes with egg and breadcrumbs to form a crust as I feel that coating and the addition of distinctive tasting ingredients such as onion, bell peppers, jalapenos, celery, etc. tend to overwhelm the taste of the crab. I like to add the additional flavors in the sauce I serve with my version of the classic crab cake, emphasis on the crab!**

### **Crab Cakes with Roasted Red Pepper Remoulade Sauce**

1	Egg, beaten (optional)
½ Cup	Mayonnaise*
1 Tsp.	Dijon or Spicy Mustard
2 Tsp.	Worcestershire Sauce
1 Tsp.	Grated Lemon Rind
¼ Cup	Fresh Parsley, chopped
2 Tsps.	Old Bay Seasoning
1 Cup	Saltines, crushed fine
1 lb.	Fresh Lump Crabmeat, drained
3 tabs.	Olive Oil or canola Oil
3 Tabs.	Butter

Drain crabmeat and gently pick through crabmeat to remove any bits of shell. Rinse lightly with cold water. Set aside. In a large mixing bowl, mix first 8 ingredients together. The mixture will be thick. If it seems a little too dry, add a little more mayonnaise, but not more than a tablespoon or so. Using your hands, fold the crabmeat into the mixture as gently as possible to combine, keeping as much lump crabmeat intact as possible. Do not squeeze the mixture together. Let mixture stand 3 minutes. Gently shape the crab mixture together to form patties. This amount will make 8 large or 12-14 small patties. Place the crab cakes on a baking sheet or pan lined with wax paper. Chill in the refrigerator for 1 hour (a quick chill in the frig helps set the crab cake) up to 8 hours.

In a large skillet or on a griddle, heat half the oil and butter over medium to medium-high heat until hot. Add half of the crab cakes and sauté until golden brown, about 4-5 minutes per side. Repeat with the remaining half of the oil and butter and crab cakes. Drain on a rack over paper towels. Serve with Roasted Red Pepper Remoulade, classic remoulade sauce, tartar Sauce, or a wedge of lemon.

### **Roasted Red Pepper Remoulade**

1	7 oz. Jar Roasted Red Bell Peppers, drained
1 Cup	Mayonnaise
¼ Cup	Parsley
¼ Cup	Dill Pickle Relish
2 Tab.	Green Onion, chopped
1 Tab.	Grated Lemon Rind or Zest
2 Tab.	Prepared Horseradish
1 Tab.	Capers, drained
½ Tsp.	Kosher Salt
¼ Tsp.	Freshly Ground Pepper

Process roasted red peppers and mayonnaise in a blender or food processor until smooth, scraping down sides when necessary. Add parsley and remaining ingredients and process just until combined, but not smooth. Chill at least 30 minutes. Makes 2 cups

Bonus Recipe: If you like, you can serve your crab cakes with this simple, refreshing slaw!

### **Caribbean Lime Cilantro Slaw**

1/3 Cup	Mayonnaise
2 Tab.	Lime Juice, freshly squeezed
2 Tab.	Sugar
½ Tsp.	Dry Mustard
½ Tsp.	Kosher Salt
	Freshly ground pepper to taste
6 Cups	Green cabbage, shredded or 16 oz. package of Slaw Mix or 16 oz. package of Broccoli Slaw Mix
¼ Cup	Fresh Cilantro, chopped

Stir together the first five ingredients until well blended. Combine cabbage, cilantro, and mayonnaise mixture. Refrigerate slaw at least one hour to develop the flavors.

*Jungle Jim's Margie Potts*