

Divine Decadent Crab Cakes and Crab Specialties

For Lent, for Easter, for Spring, and Beyond!

I think we are all tired of winter and rainy weather, so why not treat ourselves to some light, but delicious crab dishes – whether it's for Lenten Fridays, entertaining with friends, family dinners, spring holiday parties, or just one of you, two of you, or just your family --- these recipes are quick and easy – light and pretty --- and with the richness of the crab, somehow wonderfully decadent and satisfying! So, what are we waiting for?

First of all, I love crab cakes, but I am so particular when it comes to great crab cakes as I want a crab cake that highlights the crab and is outstanding in its flavor and texture and guess what, mine is! So, we will start with a recipe for Margie's Crab Cakes and then I will share all types of sauces to go with these. You can make these Crab Cakes small for appetizers and tapas, you can make them large for a Crab Cake Croissant, or you can make them entrée size to serve with a great sauce and some leafy greens. You can't go wrong here! I will also give you a recipe for Classic Crab Louis as well as Crab Nachos and Crab Quesadillas. The sauce recipes I will share you can also use with all your other favorite grilled, baked, steamed, fried, or smoked fish preferences.

You can find all these ingredients at Jungle Jim's – check out the Seafood Section – not only for the freshest fish in town and the fish they smoke for you, but the crab I used are in the big cans in the refrigerated section not far from the Old Bay Seasoning (a must ingredient in crab cakes, in fact, a friend of mine in Maine puts Old Bay on everything she cooks!) Please keep your requests coming, as we are always there for you at the Jungle!!

Margie's Crab Cakes

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| 1 | Egg, beaten |
| ½ Cup | Mayonnaise |
| 1 Tsp. | Dijon or Spicy Mustard |
| 2 Tsp. | Worcestershire Sauce |
| 1 Tsp. | Grated Lemon Rind |
| ¼ Cup | Fresh Parsley, chopped |
| 2 Tsp. | 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. Set aside. In a large mixing bowl, mix first 8 ingredients together. The mixture will be thick. 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 together. Let mixture stand 3 minutes. Gently shape the crab mixture together to form patties. This amount will make eight large or 12 small patties. Place the crab cakes on a baking sheet or pan lined with wax paper. Chill in the refrigerator for 1 hour up to 6 hours.

In a large skillet, 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 these Crab Cakes as an entrée or make smaller ones to serve as appetizers or tapas and serve with Roasted Red Pepper Remoulade or any of the sauces given below. You can also

make large ones, drizzle some of the sauce you have chosen to make over toasted croissant halves, top one half with lettuce and slice of tomato and crab cake and have a fabulous Crab Cake Croissant ---- Add a slice or two of cooked bacon and have a Crab Cake BLT Croissant. Delicious!

**Just a note: The crushed crackers seem to produce a much lighter 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 too many added ingredients such as bell peppers, onions, celery, etc. tend to overwhelm the taste of the crab.

Roasted Red Pepper Remoulade

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| 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

Chipotle Remoulade

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| ¼ Cup | Red Onion, diced |
| 3 Tab. | Chopped Capers |
| 1 | Chipotle Pepper in Adobo Sauce, minced |
| 1 Cup | Mayonnaise |
| 1 Tab. | Whole Grain Mustard |
| Juice | of 1 Lime |
| ½ Tsp. | Lemon Pepper |
| Dashes | Tabasco or Hot Sauce to taste (optional) |

Combine all ingredients. Taste and adjust seasoning.

Horseradish Dill Aioli

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| 1 Cup | Mayonnaise |
| 1 Tab. | Horseradish Sauce |
| Juice | of ½ Lemon |
| 1 Tab. | Dried Dill |

Combine all ingredients. (Can serve from squeeze bottle if you wish)

Mojo Mayo

| | |
|-------------|----------------------------------|
| 1 Cup | Mayonnaise |
| 2 Tab. | Fresh Lime Juice |
| Grated Zest | of ½ Lime |
| 2 Tab. | Orange Juice concentrate, thawed |
| 1 Tsp. | Ground Cumin |
| ¼ Tsp. | Freshly ground black pepper |
| 1 -2 Tsp. | Hot Pepper Sauce or to taste |

Combine all ingredients.

Ginger Remoulade

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| ½ Cup | Mayonnaise |
| 2 Tsp. | Sweet Pickle Relish |
| 2 Tsp. | Peeled, Minced Fresh Ginger |
| 2 Tsp. | Fresh Lime Juice |
| 1 clove | Garlic, minced |
| ¼ Tsp. | Kosher Salt |

Combine all ingredients. If you would rather, you could also serve the Crab Cakes with:

Mango Avocado Salsa

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| 1 | Mango, diced |
| 1 | Avocado, diced |
| 1 | Tomato, diced |
| 3 Tab. | Green Onion, sliced |
| 2 Tab. | Fresh Cilantro, chopped |
| 2 Tab. | Fresh Lime or Orange Juice |
| | Salt and Pepper to taste |

Minced Fresh Hot Peppers – (optional if you want some heat). Combine all ingredients.

Crab Quesadillas

Speaking of Salsa, Crab also makes great Quesadillas. Spread some herb Cream Cheese on a flour tortilla, top with diced mango and diced bell pepper and green onion if you like. Top with flaked crab meat and top crab with both shredded cheddar and shredded pepper jack cheese. Top with second tortilla and grill or brown in skillet until light brown, turning once. Slice into quarters with pizza cutter and top with cilantro and serve with guacamole or salsa. Yummy!

Crab Nachos

These are fabulous --- you decide on the ingredients.

You can either start with your favorite Nacho Chip or purchase the Organic Flavored ones in the refrigerated section of the Mexican section at Jungle Jim's. I prefer the Jalapeno-Cilantro or the Red Pepper ones. I cut them in fourths with a pizza cutter and then fry them in a little olive oil and dust them with a little kosher salt. These are the perfect size – they're colorful – and they are a truly yummy base!

I simply toss my flaked crab meat with chopped fresh tomato, sliced green onion, sometimes a little bit of minced jalapeno, and sometimes chopped avocado or mango, then I add a little fresh lime juice, a dash of hot sauce, a sprinkling of ground cumin, and salt and pepper to taste. I place a tablespoon on each of my Nacho Chips and garnish with a sprinkling of chopped fresh cilantro. Can make the crab mixture ahead of time and naturally make the nacho chips ahead of time, but assemble the Nacho Chips right before serving. These are divine!

Crab Louis Salad

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| ½ Cup | Mayonnaise |
| ¼ Cup | Chili Sauce |
| 2 Tab. | Finely chopped green pepper |
| 2 Tab. | Chopped sweet pickle |
| 1 Tab. | Minced onion (can use green onion – 3) |
| ¼ Tsp. | Kosher Salt |
| 1 Tab. | Lemon juice, freshly squeezed |



½ Head Iceberg lettuce, shredded
1 lb. Fresh lump crabmeat, drained
2 Large, plum tomatoes, sliced or cut into wedges
2-3 Large, hard-cooked eggs, sliced

(You can also add 1 lb of peeled, deveined, and cooked shrimp in lieu of the crab. If using a pound of each for this recipe, simply double the amount of the other ingredients.)

Combine first 7 ingredients in a small bowl. Whisk until well blended. Set aside. Place shredded lettuce on a platter. Arrange crabmeat, tomato wedges and egg slices on lettuce. Serve with dressing. Or you can make individual Crab Louis Salads in large Martini or Margarita Glasses for a fabulous starter or luncheon dish. Have fun with this --- it's a classic with a twist!
Yield 4 servings

**Everyone at my house always looks forward to "Crab Night" - hope you will, too!
Happy Spring, Happy Eating, Happy Shopping!**

Jungle Jim's Margie Potts