

Crab Cakes with Chili-Lime Cream Dressing

Makes 7 4" crab cakes

For Crab Cakes:

- 16 ounces jumbo lump crab meat
- 3 minced baby bella red peppers
- 3 minced baby bella yellow peppers
- 4 minced scallions, white and light green parts
- 1 shallot, minced
- 3 Tbsp finely chopped cilantro, plus cilantro leaves for garnish
- 1 Tbsp finely chopped chives
- 1 tsp hot sauce
- 2 Tbsp Grey Poupon Dijonnaise
- 3 Tbsp mayonnaise
- 2 eggs lightly beaten
- ½-¾ c panko
- 2 Tbsp freshly squeezed lime
- kosher salt and pepper to taste
- 1 Tbsp peanut oil
- fresno chilis, thinly sliced, optional garnish

For Chili-Lime Cream:

- 2 Tbsp fresh ginger, minced
- 1 shallot, minced
- ½ c dry white wine
- ½ c heavy cream
- 2 tsp chili-garlic sauce, adjust for heat preference
- 1 Tbsp agave or substitute honey
- ¼ c vegetable broth
- 2 tsp peanut oil
- 1 Tbsp chives

For Salad

- 2 heads Boston lettuce
- 4 radishes, thinly sliced
- 2 carrots, finely chopped
- 1 cup shaved red cabbage
- 1 tablespoon chives for garnish
- 3 finely sliced scallions
- thinly sliced fresno chilis for garnish

Directions:

For crab cakes: In a skillet, heat 1 teaspoon peanut oil on medium heat and add peppers, scallions and shallots. Sauté for 4 minutes then stir in chopped cilantro, chives and hot sauce. Remove from heat and allow to cool. In a bowl, mix crab and remaining ingredients together making sure all ingredients are well incorporated. Season with salt and pepper. Add panko, ¼ of a cup at a time, to produce a mixture that holds together without crumbling, but does not have too much liquid. Using a 4" ring mold, the inside of a can, or your hands, take about ½ a cup of crab mixture and compress into a patty. Repeat the process (you should have about 6-7 patties) and place cakes on a parchment lined baking sheet. Place in fridge for at least an hour to set, or up to a few hours. Heat a large skillet or non-stick pan with another tablespoon or so of peanut oil to sear crab cakes on medium-high for about 4 minutes each side, flipping gently.

For chili-lime cream: In a small saucepan, combine ginger, wine and vegetable broth and bring to a boil for about 3 minutes until reduced slightly. Add lime juice, cream and chili-garlic sauce and simmer to reduce for another 2 minutes. Remove from heat and add agave, fresh chives and whisk in peanut oil. Set aside as you prepare salad.

For salad and assembly: Arrange vegetables equally on individual plates. Top each salad with a crab cake. Spoon cream over each crab cake, including ginger and shallots. Garnish with fresh cilantro leaves, chives and thinly sliced fresno chilis. Serve immediately.

