



AQUATIC VENTURE

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The *Ultimate* Dungeness Crab Cake Recipe

Ingredients

- 1 lb lump Dungeness crab, picked over to remove shells
- 2 T unsalted butter
- ½ cup chopped green onion (use the whole thing, both green and white parts)
- ½ c finely chopped red pepper
- 2 eggs
- 2 T mayonnaise
- 1 t salt
- 1 t paprika
- 2 large dashes hot pepper sauce
- 1 ½ t Worcestershire sauce
- ½ t pepper
- 1 t lemon juice
- 1 t lemon zest
- ¼ t Tabasco
- 2 T fresh parsley
- 2/3 c panko bread crumbs

Preparation

Heat the butter in a small pan over medium-high heat. Add the green onions, the red pepper and ½ t of salt. Cook until the green onions are translucent – just a couple of minutes; don't let them brown. Set the green onions and peppers aside to cool.

Beat the eggs, and add the remaining ingredients except for the bread crumbs. Be careful with the crab – you don't want to break it up too much.

Line a rimmed cookie sheet with wax paper and sprinkle the paper with half the bread crumbs. Now, form the crab mix into patties, about 2 inches across and ¾ of an inch thick. This should make about a dozen patties. Set the patties on top of the bread crumbs, and sprinkle with the rest of the bread crumbs. Cover loosely with another piece of wax paper, and leave in the refrigerator for an hour or more.

Heat about 3 T unsalted butter in a large skillet on medium-high heat until it foams. As the foam subsides, place crab cakes in the pan, and cook them until they're golden brown – approximately 3 minutes on each side.

Serve with coleslaw. Yum!