

RECIPE CARD

BY CHEF *Jimmy Oliver*

CRAB-CORN CAKES

INGREDIENTS

- 3 Tbsp butter
- 4 scallions trimmed and finely chopped
- 1 garlic clove, minced
- 1 lb. crab meat
- ½ cup corn
- ½ cup dried bread crumbs
- 1 egg
- 3 Tbsp of mayo
- 1 Tbsp Dijon mustard
- 2 tsp chopped fresh parsley
- Fresh cracked black pepper
- 2 Tbsp vegetable oil
- ⅓ cup yellow cornmeal

PROCEDURES

1. In a skillet, heat 1 tbsp of butter on medium heat. Add scallions and garlic. Cook and stir for 2-3 minutes or until softened. Place the mixture in a large bowl. Add the crabmeat, corn, bread crumbs, egg, mayo, mustard, parsley, and pepper to taste; mix well. Divide into 12 portions and into ½-inch thick patties. Place on baking sheet and chill for 1 hour.
2. Meanwhile, in a small bowl, stir together all of your tartar sauce ingredients. Refrigerate until ready to use.
3. Pre-heat oven to 375°. In a skillet, heat the remaining 2 tbsp butter and oil over medium heat. Dredge each crab cake in the cornmeal, turning the coat evenly. Sear the cakes for 3-4 minutes per side or until they reach a golden-brown color. Then remove the cakes from the skillet and place them on the baking sheet. Bake for 10 minutes (desired Temp is 165°).
4. Serve the crab cakes with condiment of choice. In this instance; The Basil-Jalapeño Tartar Sauce.

BASIL-JALAPEÑO TARTAR SAUCE

INGREDIENTS

- ½ cup mayo
- 1 jalapeño, seeded and finely chopped
- 1 garlic clove minced
- 2 tsp basil finely chopped
- 2 tsp capers finely chopped (drained)
- 1 ½ tsp freshly squeezed lemon juice
- Salt & black pepper to taste

PROCEDURES

In a mixing bowl, add mayo. Small dice your jalapeños (seeded). Mince garlic cloves. Roll your basil leaves and chop them. Chop your drained capers. Add lemon juice. Salt & Pepper to taste. Mix well. Refrigerate and set aside.

LEMON-CAPER SAUCE

INGREDIENTS

- ⅓ cup of mayo
- 1 ½ Tbsp chopped fresh chives
- 1 Tbsp chopped capers (drained)
- 2 tsp fresh lemon juice
- 1 tsp hot pepper sauce
- ¼ tsp minced garlic
- Salt & black pepper to taste

PROCEDURES

In a mixing bowl, add mayo, chives, capers, lemon juice and garlic. Add desired hot sauce. Salt & pepper to taste. Combine ingredients. Refrigerate and set aside.

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