



CS Crab Cakes

Author: Bob and Robin Young

Categories: Captain's Shack, Main Dish - Seafood

Servings: 4

Ingredients - Horseradish Sauce

1/2 c Sour Cream
 3/4 c Mayonnaise
 1 t fresh Thyme Leaves
 1 T fresh chopped Chives

Ingredients - Crab Cakes

3 T mild Bookbinder's Prepared Horseradish
 1/2 c Mayonnaise
 2 lg Eggs, beaten
 1 1/2 T Worcestershire Sauce
 1/2 t Sriracha
 1 c fresh made Bread Crumbs or Panko Bread Crumbs
 3 med Scallions, chopped including greens
 1/4 c chopped Italian Parsley
 8 ozs Crab Meat, claw
 8 ozs Crab Meat, backfin
 4 T Crisco oil

Description: This recipe makes 8, 4 oz cakes

Yield: 8 cakes

Suggested Wine: A full bodied white such as Chardonnay or Pinot Grigio

Serving Ideas: Serve with a nice micro green salad and the Horseradish Sauce.

Directions - Horseradish Sauce

1) In a small bowl, whisk together the sour cream, mayonnaise, thyme leaves, chives and prepared horseradish. Taste and adjust seasoning as necessary. Cover and refrigerate until ready to use.

Directions - Crab Cakes

1) In a large bowl, combine the mayonnaise, eggs, Worcestershire sauce, sriracha, bread crumbs or panko bread crumbs, scallions, and Italian parsley. Mix thoroughly.
 2) Add all of the crab meat and fold until everything is combined. Do not break the crab meat into small pieces.
 3) Using an egg ring, form about 8 cakes, but don't pack too tight. Place covered in the refrigerator overnight to cool.
 4) In a large frying pan, heat the oil over moderate heat. Fry the cakes until golden brown, about 2 minutes.
 5) Gently, turn the cakes over and fry until golden brown, about 2 minutes.