

Crab Cakes with Mustard Creme Fraiche

Ingredients

- 2 lbs jumbo lump crabmeat
- 1/2 small onion and red bell pepper, finely chopped
- 1 stalk celery, finely chopped
- 5 slices potato bread (or white bread)
- 1 extra-large egg
- 1/4 cup mayonnaise
- 1 tbsp dijon mustard
- 1/4 tsp dry mustard
- 1 tsp chopped parsley leaves
- 1/8 tsp salt and pepper
- 3 drops hot sauce
- 2 tbsps canola oil (or vegetable oil)
- 1/2 tbsp butter

Instructions

Serves: 6

Oven temperature: 400 degrees

Rating: Excellent

Gently pick through the lump crab meat to remove any shells. Grind bread crumbs in blender until finely chopped. Set aside 1/3 cup for dredging cakes.

Summary

Yield: 6

Source: Priscilla (adapted from Food Network)

Prep Time: 20 minutes

Category: Seafood

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In saucepan over moderate heat, sweat the onion, celery and bell pepper in the butter. Remove from heat and cool.

In a bowl, mix the egg, mayonnaise, mustards, parsley, bread crumbs, salt and pepper and hot sauce. Add cooled onion mixture and gently fold in crab meat. Form into 6 patties about 3 inches thick, or into 12 patties if using as an appetizer. Press firmly, but do not crush the lumps, patties should just hold together. Dredge on top and bottom of each crab cake with reserved bread crumbs. **Chill for at least 1 hour.**

Preheat oven. In an oven-proof skillet, heat oil and when hot, saute the crab cakes on one side until golden. Do not crowd pan. If necessary, saute cakes in batches. Add butter to pan and brown the other side. Place pan in oven for 3-4 minutes to heat all the way through.

Serve with Mustard Creme Fraiche (see recipe under Sauces)