

Maryland Style Crab Cakes

with remoulade sauce

INGREDIENTS:

- 16 oz. fresh picked crabmeat
- 1/2 cup each finely chopped red bell pepper, spanish onion, celery
- 1 cup mayonnaise - add more if needed
- 1/4 cup brown mustard
- 1 teaspoon old bay seasoning
- 4 dashes of worchestire sauce
- seasoning salt and butcher's pepper to taste
- 2 to 3 cup of panko breadcrumbs
- 1 oz. butter/ 1 oz. extra virgin olive oil

PROCEDURE:

- mix crabmeat with red peppers, onion, celery, seasoning salt, butcher's pepper and mayo
- it should form the texture and taste of a tasty lobster salad
- add mustard, old bay seasoning and worchestire sauce
- gradually panko until you can form lobster cakes with your hand
- size crab cakes to the diameter of a silver dollar
- heat butter/olive oil in saute pan
- brown crab cakes on both sides and remove from pan
- finish heating through in 400 degree oven
- serve with remoulade sauce

REMOULADE SAUCE:

- 1/2 cup mayonnaise	- 1 cup ketchup
- 2 tablespoons dijon mustard	- 1 tablespoon fresh lemon juice
- 1 teaspoon white wine vinegar	- 2 tablespoons chopped capers
- 4 dashes srirachi sauce	- pinch of old bay seasoning
- pinch black pepper	- 3/4 cup prepared horseradish
- 1/2 cup pickle relish	- mix all ingredients together

YIELD: FOUR SERVINGS

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