

RECIPE

Tim's Famous Crab Cakes with Sauce Remoulade



Makes 24 Medium Sized Cakes

Tips

Can be refrigerated for up to two days.

Reheat in 350 degree oven for 10 minutes.

Ingredients

- 5 Lbs of Jonah Crab-Squeezed
- 1 Lg. Red Pepper Squeezed and Diced
- 2 Celery Stalks Diced
- Juice of 1 ½ Limes
- Cilantro-Optional-To Taste
- 3 Eggs For Egg Wash- Eggs Lightly Scrambled with a splash of Half and Half or Milk
- ¼ Cup Dijon Mustard
- 1 ½ Cups Mayo
- 1 ½ Jalapenos Seeded and Diced
- 1 Tbsp. Cajun Seasoning
- 1 Tbsp Worcestershire Sauce
- Bread Crumbs and Panko, 70% Breadcrumbs and 30% Panko for Crust

Preparation

1. **Fold Together all of the ingredients** using breadcrumbs just to thicken.
2. Make 24, 3 inch round cakes.
3. In Three Separate Bowls, Dip cakes in flour first, egg wash second and Panko/Breadcrumbs last.
4. Pan fry cakes in clarified butter or canola oil with a little butter until the crust is browned.
5. Serve with Sauce Remoulade and Garnish with Microgreens.

Sauce Remoulade

Ingredients

1 Cup Cornishons

1 Cup Capers

4 Cups Mayonnaise

1 ½ Tsp. Dried Dill

¼ Cup Dijon Mustard

1 ½ Tsp. Sriracha

¾ Tsp. Black Pepper

¼ Cup Ketchup

Preparation

In food processor, pulse together cornishons and capers to desired size.

Add all other ingredients and pulse until blended.