

Mustard's Grill

Crispy Crab Cakes with Chipotle Aioli Garden Greens and Peanut Molasses Vinaigrette

Crab cake mixture

1# drained crab meat

1 teaspoon butter

2 tablespoons olive oil

1/2 each red peppers small dice

1/2 each yellow peppers small dice

1 each red onion small dice

1/2 cup mayonnaise

2 tablespoons whole grain mustard

1/2 cups bread crumbs

Salt and pepper to taste

Sweat diced onions and peppers in olive oil and butter, cool. Drain crab of water and pick clean of shell. Mix all ingredients.

For coating the crab cakes (standard breading procedure)

2 whole eggs mixed with 2 tablespoons of cold water. This is called an egg wash

1 cup of AP flour

4 cups of panko bread crumbs

Portion the crab cakes into 2 oz. balls. Use flour, then egg and panko to coat. Smash the 2 oz. balls down into cakes.

Chipotle aioli for crab cake

1 cup mayonnaise

1 tablespoon lime juice

1 clove of garlic

1 tablespoon of chipotle in adobo sauce

Salt to taste

In a food processor, puree the garlic, chipotles and lime juice. When smooth add the mayonnaise, salt and mix well.

Molasses Vinaigrette

1 teaspoon chopped garlic

1 teaspoon grated ginger

1.5 teaspoon brown sugar

2 tablespoons molasses

4 tablespoons rice vinegar

1 cup olive oil

Salt and pepper to taste

Place the garlic, ginger, brown sugar, molasses, and vinegar in a bowl. Using a whip, blend in the oil until emulsified. Season with salt and pepper.

To cook the crab cakes

1-2 cups olive oil for pan frying

Pre heat the oil to about 350 degrees. When you add the crab cakes to the pan, the oil should come up to about half way on the crab cakes. Pan fry on medium heat in olive oil until golden brown on all sides, and then drain on a paper towel.

To plate

Dress the salad with the vinaigrette; place the crab cakes on the plate around the salad. Spoon the chipotle aioli on the crab cakes and serve with a lime wedge