

DUNGENESS CRAB CAKE WITH CUCUMBER & CORIANDER SLAW

Serves 6

LYNMAR ESTATE • CHEF DAVID FRAKES

Ingredients

CRAB CAKES

- 1 lb. Dungeness crab meat, shells removed, chunky
- ¼ c. red or yellow bell pepper, peeled & ⅛" diced
- 3 tbsp. mayonnaise
- 3 tbsp. freshly toasted bread crumbs (or toasted Panko)
- 1 tbsp. fresh parsley and chives, finely chopped
- To taste salt & pepper

CUCUMBER & CILANTRO SLAW

- 1 ea. English cucumber, peeled, julienned (about 2 c.)
- 4 ea. celery stalks, julienned (about 2.c)
- 40 ea. fresh cilantro leaves
- 1 tbsp. sherry or rice wine vinegar
- 1 tsp. Dijon mustard
- 3 tbsp. extra-virgin olive oil
- To taste salt

These crab cakes do not contain eggs, so they can also be eaten raw in salad form if desired. Without the egg, pay careful attention that ingredients are binding together as needed: Pinch the crab mixture together with 3-4 fingers. Mixture should "just" hold its shape in your hand. Sometimes adding more breadcrumbs will help to bind everything properly.

Directions

CRAB CAKES: Gently squeeze out excess juice from crab and place into a large bowl.

Carefully mix in other ingredients making sure not to over-mix so that the crab stays chunky.

Mold into desired shape and sauté in a hot pan lined with olive oil until browned on both sides---about two minutes per side. Keep warm in low oven if needed.

CUCUMBER & CILANTRO SLAW: Combine vinegar, mustard, and salt in a small non-reactive bowl. Slowly whisk in oil and use to toss the cucumber, celery and cilantro.

Place small handful of slaw on top of warm crabcake and serve immediately.

