
Pan Seared Crab Cakes

Description

Combine crab, onions, small diced jalapenos, eggs, mustard and mayonnaise in a large mixing bowl, mix thoroughly without breaking the crab chunks. Create small cakes with the crab mixture by using a 2 oz. scoop then forming the cakes by hand. Dredge the cakes in panko and set aside. Heat the oil in a medium pan or skillet and sear both sides of the crab cakes until golden brown. Set aside on paper towels to absorb excess oil.

To make the red sweet jalapeno sauce, heat the tomato sauce in a small sauce pot, then add roasted peppers and almonds. Bring to boil then pour into a blender. Puree until smooth. Add parsley, thyme, salt and pepper to taste.

Plate crab cakes by placing 2 cakes side by side in the center of a plate. Top with 2 oz. of red sweet jalapeno sauce. Enjoy warm alongside your Huli Huli chicken.

Total time: 25 min Yield: 10 Servings

Ingredients

36 oz crab meat, lump or back fin
2 cup onions (small diced and caramelized, then cooled)
2 cup sweet red jalapeno peppers (roasted, peeled and cleaned)
4 eggs
1/2 cup Dijon mustard
1 1/2 cup mayonnaise (adjust if needed)
1 cup panko
olive oil
1 qt tomato sauce
3/4 cup toasted almonds, sliced
1/2 cup Italian parsley (chopped fine)
1/8 cup thyme (chopped fine)
salt
pepper

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Recipe brought to you by:

Chef Adam Tabura