
Kalo Crab Hash with Garlic Aioli

Total time: 1 hr Yield: 2 Servings

Ingredients

1 1/2 lb taro (steamed and cooled)
1/2 lb russet potatoes (steamed and cooled)
1/2 cup sweet onions (small diced)
3 Tbsp olive oil (divided)
1/4 cup parmesan cheese
1 cup crab lump meat or imitation crab
1/2 cup green onion (divided)
salt
pepper
2 eggs
1/2 cup lemon juice, fresh squeezed (divided)
1/4 cup panko
1 cup mayonnaise
2 Tbsp garlic (minced)
1 Tbsp basil (minced)
1 Tbsp lemon zest
1/2 cup sour cream

Prep Time: 30 min Cooking Time: 30 min Total Time: 1 hr

Instructions

Wash taro and potatoes then boil or steam until barely fork tender, about 12 to 15 minutes; cool immediately.

In a small frying pan over medium high heat, saute onions with 2 tbsp. of olive oil for 5 to 10 minutes, until caramelized.

In the meantime, grate the taro, potatoes and parmesan cheese into a large mixing bowl. Then add the crab meat, 1/4 cup green onions, 1/4 cup parsley, salt, pepper to taste and eggs to the mix and stir lightly.

Once onions are slightly browned, remove from heat and set aside to cool for 4 to 5 minutes.

Add 1/4 cup lemon juice, panko and cooled onions to the crab meat mixture; lightly fold all ingredients together until evenly mixed.

Heat 1 tbsp. olive oil in a sauté pan over medium high heat. Once oil is hot, place 1 scoop or a 3 oz.

portioned patty of the crab mixture into the pan and lightly press the top with a spatula, to form a rustic style cake. Place a few more patties in the oil, being careful not to over crowd pan or splash oil. Cook both sides until they reach a golden caramelized color.

To make the garlic aioli, mix the mayonnaise, garlic, ¼ cup parsley, ¼ cup green onions, basil, lemon zest and ¼ cup juice in a large mixing bowl. Fold in sour cream, then season to taste with salt and pepper. Set aside, and keep chilled until ready to serve.

Serve crab cakes warm, with a dollop of garlic aioli.

Recipe brought to you by:

Chef Adam Tabura