

Dungeness crab cakes

Always a hit, you can't go wrong with crab cakes! Simple and can be easily dressed up or down according to your meal needs. Having a week night meal? Serve them with scalloped potatoes or a gratin, steamed and buttered green beans or as an elegant afternoon or weekend brunch served with salad greens, a mimosa and dessert.

4 Tbsp mayonnaise
 1 Tbsp grainy mustard
 ½ tsp fresh tarragon
 ½ tsp lemon juice
 1 large egg
 ⅞ tsp freshly ground black pepper
 2 Tbsp fresh parsley, finely chopped
 1 Tbsp green onion, finely chopped
 1 dash Tabasco sauce
 1 pound jumbo lump crabmeat
 1 ¼ cup Panko or fresh fine bread crumbs, divided

1. Combine mayonnaise, mustard, parsley, and seasonings; set aside. If fresh, break up crab and pick through to remove cartilage or shell. If canned, drain crabmeat; place onto a sheet of paper towel and gently squeeze to get as much of the liquid out as possible.
2. Put crabmeat in a bowl. Add in half of the bread crumbs and all the other ingredients folding and stirring gently until blended.
3. Shape into 8 crab cakes (about 2 ½ inches in diameter). You can use a biscuit cutter with an open top to shape them. Press each cake gently into the reserved crumbs. Cover and chill for a minimum of 30 minutes in the refrigerator or 15 minutes in the freezer.
4. Heat a fry pan over medium heat. Add in butter and oil (both together give it a better flavour). Fry crab cakes for about 5 minutes on each side, carefully turning only once. Serve and enjoy.

Recipe from Angela Tunner aka The Renaissance Gourmet. International award winner, Gourmand World Cookbook Awards, Best Easy Recipes, Canada (2007). angelatunner.com