

# Meridian Dungeness Crab Cakes

SEAFOOD FEATURED: DUNGENESS CRAB

## Chef John Nelson, Meridian

It's not just the ingredients but how you use them, now let's put them together right to make a great cake!

INGREDIENTS	INSTRUCTIONS
<ul style="list-style-type: none"><li>• 2 pounds of crab meat</li><li>• 2 tbls of good quality mayonnaise</li><li>• 1 scant tablespoon Dijon mustard</li><li>• 1 tablespoon lemon juice</li><li>• 1 teaspoon horseradish</li><li>• Couple splashes hot sauce or more if you like</li><li>• 1 large egg</li><li>• 3 tablespoons flour</li><li>• ½ teaspoon baking powder</li><li>• 1/4 cup unbaked cracker meal</li><li>• 1 tablespoon chopped flat leaf parsley</li><li>• 2 green onions, sliced thin</li><li>• ½ teaspoon white pepper</li><li>• Butter for frying</li></ul>	<ul style="list-style-type: none"><li>– Whisk mayonnaise with all wet ingredients until creamy smooth. Whisk flour, baking powder, cracker meal and pepper until completely blended with your wet ingredients.</li><li>– Add parsley and green onion and blend into wet mixture.</li><li>– Fold in crab meat gently as to not break in to small pieces; you want to have big chunks for great texture in your cakes. If your mixture seems a bit wet, wait for at least five minutes for the cracker meal to fully absorb the moisture. If the mixture still seems a bit too loose, don't add more cracker, but dust the top of the mixture with flour and carefully fold it in.</li><li>– Fry cakes in butter on moderate heat until golden brown on each side. A good cake should be golden outside and just a touch underdone on the inside.</li></ul>