



Dungeness Crab Cakes with sweet corn sauce – serves 4

¼ cup sweet onion – finely minced

¼ cup celery – finely minced

¼ cup fennel – finely minced

1 Tbsp. vegetable oil

1 ½ lbs dungeness crab – picked over for shells, squeeze out some of the juice

½ cup Best Foods Mayonnaise

1 cup *PANKO* or *Japanese* style bread crumbs

Sauté vegetables in oil over medium heat until soft. Allow to cool thoroughly.

Blend crab with mayonnaise and vegetables. Form into 3-oz. cakes and sprinkle with *PANKO* style bread crumbs. Allow to set in refrigerator for 3-4 hours.

Sweet corn sauce

2-3 ears fresh corn, removed from cobb

½ cup water

½ stick softened butter

Salt and pepper

Combine corn and water and puree in high-speed blender. Strain thru a mesh strainer or *chinois* into a small saucepan. Place on stove over medium heat; bring to boil; reduce and allow to reduce and thicken slightly. Whisk in the softened butter and season with salt and pepper. Remove from heat

For service –

¼ cup vegetable oil for frying

Place oil in sauté pan (non-stick variety if available) over medium-high heat; when oil is hot carefully place crab cakes in oil and allow to brown slightly. Turn crab cakes over using tongs or spatula and brown other side. Remove to ovenproof pan and finish in preheated 400° oven for about 5 minutes until crab cakes are hot throughout. Remove to serving dish and drizzle with sauce

Chef's tip – always prepare crab cakes several hours in advance and allow to “set” in the refrigerator before cooking. You'll thank me later!