

Fresh Crab Cakes

Serves 1 | Active Time: 40 minutes | Total Time: 50 minutes

Swick

Chef's Notes

You can serve them either as a light lunch with a small salad or as an appetizer.

For a little twist you could also add shrimp to this recipe. Also, for a little bit of kick you can add either crushed chili's or minced jalapeño.

Preparing the Dressing

Mix the mayonnaise, dill, salt, pepper and lemon juice together. Set aside.

Step 1: Preparing the Dressing

- 1/4 cup mayonnaise
- 1 tbsp fresh dill
- 1/8 tsp sea salt
- 1/8 tsp white pepper
- 1 tsp fresh lemon juice

Making the Crab Cakes

To start the crab cakes, pre-heat the oven to 325° degrees Fahrenheit.

Cut off the end of the pepper and remove the ribs/seeds. Cut into brunoise and finely dice the chives.

Place the crab meat into a medium bowl and break it up. Make sure to check for and remove any pieces of shell. Add the breadcrumbs, mayonnaise, chives, red pepper, salt, pepper and mix well.

Divide the mixture up into equal portions and form into little cakes.

Make sure to squeeze them a bit so they don't fall apart during cooking.

These cakes can be made a few hours in advance of cooking them. Cover and store in the refrigerator until you are ready to cook them.

Step 2: Making the Crab Cakes

- 4 tbsp red bell pepper
- 4 tbsp fresh chives
- 10 oz fresh crab meat
- 1/2 cup dry breadcrumbs
- 1/2 cup mayonnaise
- 1/4 tsp sea salt
- 1/4 tsp freshly ground black pepper

Finishing the Crab Cakes

When you are ready to cook the crab cakes, sprinkle the breadcrumbs onto a plate. Roll each cake in the breadcrumbs to coat.

Heat a non-stick fry pan over high heat and add the clarified butter. Heat until it just begins to smoke.

Add the crab cakes and then turn the heat down to medium. Let cook until golden brown on the one side. Meanwhile, spray a baking tray with non-stick spray and set aside. Once the bottom of the crab cakes are golden, gently flip and transfer to the baking tray. Place the crab cakes into the oven for about 10 to 12 minutes to finish cooking.

Once ready, serve immediately with a dollop of dill dressing and garnish with a small sprig of fresh dill and radish sprouts. These delicate crab cakes are fantastic and can be served either as a light lunch or as an appetizer.

Step 3: Finishing the Crab Cakes

- 1/2 cup dry breadcrumbs (for coating)
- 3 tbsp clarified butter