

Crab Cakes

(Tom Douglas Recipe)

Ingredients

- 1 large egg yolk
- 1 tbl cider vinegar
- 1 tbl Dijon mustard
- 1 tbl finely chopped red bell pepper
- 1 tbl finely chopped onion
- 2 tsp chopped parsley
- 1 tsp Tabasco sauce
- 1/2 tsp paprika
- 1/2 tsp chopped fresh thyme
- 1/4 tsp kosher salt
- 1/4 tsp fresh ground black pepper
- 1/4 cup olive oil
- 1/4 cup sour cream
- 1 lb fresh dungeness crabmeat, picked clean of shell and lightly squeezed if wet
- 4 cups fresh breadcrumbs
- 3 tbl chopped parsley
- 4 tbl approx. unsalted butter

Instructions

- In a small food processor, combine egg yolk, vinegar, mustard, bell pepper, onion, parsley, Tabasco, paprika, thyme, salt and pepper.
- Pulse to mince the vegetables and combine the ingredients.
- With motor running, slowly add oil through the feed tube until the mixture emulsifies and forms a thin mayonnaise.
- Transfer mayonnaise mixture to a large bowl and stir in sour cream, then carefully fold in crabmeat.
- Gently form into 8 crabcakes, about 3 inches across and 3/4-inch thick.
- Put the fresh bread crumbs in a shallow container and stir in parsley.
- Lightly dredge the crab cakes on both sides in the bread crumbs.
- Chill for at least 1 hour (preferably longer).
- Put 2 large nonstick skillet over medium heat and add about 2 tablespoons butter to each pan. When butter is melted, add 4 cakes to each pan.
- Gently fry until golden brown on both sides and hot through, turning once with a spatula, about 4 minutes on each side.
- Depending on appetites, suggest service of two crab cakes per serving, with lemon wedges.