



amazingEDIBLES

Tapas Cooking Class

Mini Crab Cakes with Citrus Aioli

Ingredients

Crab Cakes

- _ cup oil
- _ cup scallions – minced, green and white part
- 2/3 cup red peppers – small dice
- 1 _ cups frozen corn
- 3 _ 16-ounce cans crab meat
- 2/3 cup bread crumbs
- 2 Tablespoons Dijon mustard
- _ cup mayonnaise
- 2 eggs - beaten
- 2 Tablespoons Worcestershire sauce
- 1 Tablespoon Tabasco sauce – to taste
- 1 _ Tablespoons fresh dill weed – minced fine
- 1 _ Tablespoon lemon juice
- 2/3 teaspoon salt – to taste
- 2/3 teaspoon pepper – to taste
- 2 cups (or more) all-purpose flour
- 9 eggs, beaten
- 3 cups (or more) bread crumbs
- 2 quarts olive oil – as needed for pan-frying

Citrus Aioli

- 4 Lemons
- 5 cloves of garlic – mashed
- 2 cups of mayonnaise
- salt - to taste
- pepper – to taste

Method

Heat first-listed oil in a cast iron skillet until hot. Add scallions, red pepper, and corn and sauté until lightly browned, about 3 minutes. Let cool.

Mix vegetables together with crab, first - listed bread crumbs, Dijon, mayo, first - listed eggs, Worcestershire, Tabasco, dill, lemon juice, salt and pepper. Use a portion scoop to make into balls that are approximately 1 to 1 _ ounces. Flatten with your hands into even patties and place on a sheet pan.

Bread the cakes with flour, egg wash, then breadcrumbs.

Pan-fry until golden brown on both sides. Finish in the oven, if necessary.

Next, make citrus aioli. Remove the zest of the lemons using a microplane grater. Cut the lemons in half and juice them. Whisk together the lemon zest, half of the juice, crushed garlic and mayonnaise until well-combined. Season to taste with salt, pepper, and additional lemon juice as needed.

50 – 60 pieces