

# Margaret Fox's Winning Crab Cakes

## INGREDIENTS:

### *Crab Cakes:*

- 1 pound fresh-picked Dungeness crabmeat
- 1 teaspoon unsalted butter
- 3 tablespoons minced shallots
- 1 extra-large egg, beaten
- Finely grated zest of 1 lemon
- $\frac{1}{4}$  cup mayonnaise
- 1½ tablespoons minced flat-leaf parsley
- 2 drops Tabasco sauce
- $\frac{1}{4}$  teaspoon freshly ground pepper
- $\frac{3}{4}$  teaspoon sea salt
- 6 tablespoons panko crumbs, measured, then ground finely in a food processor

### *Coating:*

- About 1½ cups panko crumbs, measured, then finely ground in a food processor.
- $\frac{1}{2}$  teaspoon sea salt
- $\frac{1}{2}$  teaspoon freshly ground pepper

### *For cooking & serving:*

- Safflower oil for frying
- Lemonaise Sauce (instructions follow)

**INSTRUCTIONS:** Rinse and pick over crabmeat. Break up lumps. Set aside.

Melt butter in a small pan over low heat and sauté shallots

until softened. Cool; mix with egg, zest, mayonnaise, parsley, Tabasco, pepper, salt and panko crumbs. Let sit 15 minutes, then mix thoroughly with the crab. Form into 8 patties.

Mix the panko crumbs for the coating with the sea salt and pepper in a shallow dish. Dredge cakes on both sides. Refrigerate at least 1 hour.

Pour oil about  $\frac{1}{4}$ -inch deep into a sauté pan, and heat over medium-high heat. Sauté cakes on both sides until richly browned. Drain briefly on paper towels. Serve with a drizzle of Lemonaise Sauce. Serves 8

**PER SERVING:** 215 calories, 13 g protein, 9 g carbohydrate, 14 g fat (3 g saturated), 50 mg cholesterol, 646 mg sodium, 0 fiber.

**For the Lemonaise Sauce:** Lemonaise is made by Ojai Cook, [www.ojaicook.com](http://www.ojaicook.com); (619) 222-6690. You may substitute prepared mayonnaise and add minced fresh tarragon, basil and lemon juice.

Whisk together  $\frac{3}{4}$  cup Garlic-  
Herb Lemonaise,  $\frac{1}{2}$  cup Lemonaise,  $\frac{1}{3}$  cup fresh lemon juice, finely grated zest of  $\frac{1}{2}$  lemon, 2 tablespoons minced chives and freshly ground black pepper. Yields about  $1\frac{1}{4}$  cups.