

Jockey Club Crab Cakes

A Chef's Kitchen

Ingredients:

¼ cup mayonnaise
1 tbsp Dijon mustard
1 tbsp Worcestershire Sauce
1 large egg
¼ lemon, juiced
3 scallions cut fine
1 heaping tbsp chopped parsley
1 tsp Old Bay type seasoning

2½ slices fresh white bread, ground fine
½ lb Jumbo Lump crabmeat
½ lb Back fin or Claw Crabmeat, picked clean of shell and cartilage

Method:

Preheat oven to 375 degrees
Mix together all ingredients except the bread and the crabmeat and blend well
Add the bread and crabmeat and fold together
Portion the crab cakes to desired size
Cook the crab cakes in a skillet on medium high heat using a blend of canola oil and butter
Serve with A Chef's Kitchen Rémoulade

A Chef's Kitchen Rémoulade

Ingredients:

1 cup Mayonnaise
¼ cup Capers
10-12 sprigs of parsley
3 scallions cut slightly
1 tbsp chow chow
½ lemon, juiced

Method:

Blend all ingredients together in a food processor and keep chilled