

# RECIPE OF THE WEEK

## Crab Cakes

### Ingredients

- 1 lb crab meat, lump, and claw
- 2 egg yolks
- 1 tbsp. finely chopped shallot
- 2 tbsp. finely chopped celery

- 2 tbsp. finely chopped dill
- 1 tbsp. lemon zest
- 1/2 tsp. hot sauce
- 1/4 tsp. paprika
- 1/3 cup olive oil



### Preparation

1. Place the crab meat in a thin dishtowel and apply a few hard squeezes to release excess liquid.
2. Whisk the egg yolks and add the shallot, celery, dill, lemon zest, hot sauce, and paprika.
3. Gently mix this into the crab. The mixture may look like it's not going hold together but it will.
4. To make the crab cakes, you need a round cookie cutter about 2 inches wide. Use a tablespoon to add 2 generous tablespoons scoop full of crab mixture into the cookie cutter.
5. Press the crab down very firmly with your fingers and gently lift the cookie cutter. You should be able to make at least a dozen crab cakes.
6. Cover the cakes and refrigerate for them one hour or more to help the ingredients bind together.
7. Preheat oven to 375°F and on the stovetop, heat the olive oil in a pan.
8. As the oil starts to sizzle, use a spatula to slide the crab cakes into the pan. Cook about 2-3 minutes on each side until they are brown and crispy.
9. Use a spatula to scoop the cakes out of the pan and onto a cookie sheet. Put in the oven for another six minutes to make sure they are cooked through the middle.
10. Top with Walden Farms Seafood Sauce! Add more horseradish for a kick!
11. NOTE: the most important part is using the cookie cutter to shape the crab cakes and refrigerating them for at least an hour before cooking.

