



Creole Crabcakes

Serves 4 as entree

This recipe makes a wonderful stuffing for shrimp or mushrooms.

1 pound lump crabmeat, all bits of shell and cartilage carefully removed
1 tablespoon Creole mustard
1 egg
1/2 cup mayonnaise
1 tablespoon freshly squeezed lemon juice
1/2 small red onion, finely diced
1 green pepper, seeds removed, finely diced (or use 1/3 red, 1/3 yellow and 1/3 green)
1 teaspoon finely chopped fresh cilantro
1 cup fine breadcrumbs
1 teaspoon. salt
1/2 teaspoon black pepper
1/2 cup olive oil
1-1/2 cups Creole sauce, page ____
1/4 cup lemon butter sauce, room-temperature, page ____
fresh basil sprigs for garnish

1. Preheat oven to 375°
2. In a large bowl, whisk together the Creole mustard, egg, mayonnaise and lemon juice until well blended. Add the onions, peppers and cilantro and mix well. Mix the salt and pepper into the breadcrumbs, then add gently with the crabmeat.
2. Portion the crabmeat mixture into 16 round cakes about 2 inches high and 2 inches wide. Dredge in breadcrumbs to coat lightly.
3. Line a sheet pan with parchment and dust lightly with breadcrumbs. (To cook later, at this point, you may put the crabcakes on the pan and cover with plastic wrap. Pierce the wrap several times to prevent the cakes from getting soggy. Refrigerate.)

4. Heat the clarified butter oil in a large sauté pan over medium high heat. Sauté the crabcakes for about 1 minute on each side, until golden brown. Transfer to the prepared sheet pan and bake for 5 minutes.
5. Heat the Creole sauce in a small saucepan then strain.
6. For each serving, ladle Creole sauce in the center of a hot dinner plate and drizzle lemon butter sauce over it. Place 4 crabcakes around the sauce. Garnish with a sprig of basil and serve.