

FIRST COAST CRAB CAKES

Key Lime Beurre Blanc & Cajun Remoulade

Serves 8 to 10

Crab Cakes

Carr's Crackers* 1 box (crushed)

Lump Crab meat 1 pound
Jumbo Lump crab 1 pound
Egg, Whites 4-5 each
Fresh Lemon Juice 2 each
Parsley, Chopped 1 Tbs
Mayonnaise 1 cup
Sea salt, To Taste
White Pepper To Taste

Key Lime Beurre Blanc

White Wine 1 cup Reduced by dry
Shallots, Chopped 1 each
Black Peppercorns 12 each
Heavy Cream 4oz. Reduced by half
Lime Juice 1 Tbs
Sweet Butter 2 sticks (8oz) Cubed & Chilled

Cajun Remoulade

Mayonnaise 1 cup
Dill Relish ¼ cup
Capers, Chopped 1 Tbs
Fresh Lemon Juice 1 ea
Tabasco 1 tsp
Worcestershire To Taste
Cajun Spice 1 Tbs

Fresh Salsa

Tomatoes, 2 each Diced
Red Onion Chopped 1ea
Garlic Chopped 1 tsp
Hot Pepper, Fresh 1ea.
Cilantro Chopped 2 tsp
R.W. Vinegar 1 Tbs
Olive Oil 2 Tbs

Method

Salsa: Mix together all ingredients and chill well.

Remoulade: Mix together and chill. Will keep for several weeks.

Crab Cakes: Mix all ingredients and form into 1-2 ounce cakes. Sauté in a light vegetable oil, lightly brown on both sides. Finish in a hot oven 375 to 400 degrees for 5 to 7 minutes.

Beurre Blanc: Reduce wine, shallots and peppercorns on low heat until 3/4 reduced. Add heavy cream. Reduce by half. Add lime juice, whip in chilled butter. Strain. Finish with Old Bay Hold sauce in warm spot. Sauce will break if it gets too hot.

Place crab cakes on Beurre blanc, top crab cake w/Remoulade & Garnish w/Salsa.

* Carr's® Assorted Biscuits for Cheese 7.5oz Box