

Crab Cakes with Red Pepper Sauce

Red Pepper Sauce

1 red pepper, roasted, peeled and seeded
½ poblano chili, roasted, peeled and seeded
1 tomato, peeled, seeded and chopped
¼ cup dry white wine
2 tablespoons whipping cream
salt and pepper to taste

Coarsely chop roasted peppers and chili. In small saucepan, over medium heat, combine peppers, chili and wine; bring to a boil. Reduce heat and simmer, covered, for 10 minutes. Puree in food processor or with hand blender. Add cream, pulsing until combined. Season with salt and pepper.

Crab Cakes

2 eggs
¼ cup + 1 tablespoon mayonnaise
3 tablespoons milk
½ cup finely chopped green onion
½ cup finely chopped red pepper
2 tablespoons finely chopped parsley
1 cup fine bread crumbs
2 tablespoons lemon juice
1 tablespoon Worcestershire
¼ teaspoon celery salt
½ teaspoon ground pepper
⅛ teaspoon cayenne
1 pound fresh or frozen lump crab meat (available at Costco refrigerated), drained, water squeezed out, picked over
2 tablespoons vegetable oil
⅛ cup butter

Whisk together eggs, mayonnaise and milk. Add onion, red pepper, parsley, bread crumbs, lemon juice, Worcestershire and seasonings. Add crab, tossing gently, but thoroughly. Form into 16 small cakes. In a large skillet, over medium-high heat, add oil and butter. Fry crab cakes 3 to 4 minutes on each side. Drain on paper towels. Serve warm or at room temperature with Red Pepper Sauce.