

CRAB CAKES WITH ROASTED RED PEPPER AÏOLI

Béchamel Sauce:

2 Tbsp. (30 mL) butter

2 Tbsp. (30 mL) flour

1 cup (250 mL) hot milk

1 bay leaf

**1 lb. (500 g) crabmeat
or mock crab**

1/2 red pepper, finely diced

2 green onions, diced

**1/2 cup (125 mL)
fresh breadcrumbs**

1/2 tsp. (2 mL) cayenne

1 1/2 tsp. (7 mL) lemon juice

dash Worcestershire sauce

salt and pepper to taste

1 cup (250 mL) breadcrumbs

1/4 cup (60 mL) butter

Roasted Red Pepper Aïoli:

1/2 cup (125 mL)

**roasted red peppers
(found in your deli section)**

1/2 cup (125 mL) mayonnaise

1 garlic clove, minced

1 tsp. (5 mL) lemon juice

Melt butter in medium-sized saucepan and add flour. Mix thoroughly and cook over medium heat for about 3 minutes. Do not brown.

Gradually stir hot milk into flour mixture until it forms a smooth sauce. Add bay leaf and cook for just a few minutes. Chill. Remove bay leaf from sauce.

Squeeze any liquid from crabmeat and add crab to Béchamel Sauce. If using mock crab, chop in food processor. (Don't let the chef catch you using mock crab!)

Add red pepper, onion, breadcrumbs, cayenne, lemon juice, Worcestershire sauce, salt and pepper to sauce. Mix thoroughly. Cover and chill for 30 minutes or overnight.

Form crab mixture into 2" (5 cm) balls for appetizer-sized cakes (larger for main course). Roll in breadcrumbs and flatten. Melt butter and brown each side.

To make aïoli, purée red peppers. Add mayonnaise, garlic and lemon juice to roasted red pepper purée.

Refrigerate until serving.

*These can be made one day ahead and cooked just before serving.
Serve warm with Roasted Red Pepper Aïoli.
Makes 36 appetizers.*