

Crab Cakes with Pink Grapefruit Sauce

Category: Appetizer

Servings: 2

Rating: 10

Source: Bon Appetit, November 1993

Description:

Ingredients:

pink grapefruit juice	3/4 cup strained
white wine	1/2 cup dry
shallot	3 large sliced
white peppercorns	10 whole
butter, unsalted	6-8 tablespoons chilled
crabmeat	8 ounces
celery	2 tablespoons minced
red onion	2 tablespoons minced
green chilies, canned	1 tablespoon diced
mayonnaise	1-1/2 tablespoons
egg	1/2 beaten
worcestershire sauce	1/2 teaspoon
bread crumbs	2 cups fresh
butter, unsalted	
cilantro	
tabasco	

Instructions:

Combine all the sauce ingredients (first 5) except butter in a pan and boil until reduced to about 2T. Strain and set aside until the cakes are almost ready. Mix all the crab cake ingredients except butter, using enough breadcrumbs to allow the mixture to be made into patties. Coat the crab cakes in breadcrumbs and sautŽ in butter until golden brown. While the crab cakes are cooking, warm the sauce base and add the chilled butter a small amount at a time until the sauce has a smooth, thickened consistency. Serve the cakes with the sauce, decorating the plate with cilantro. Sprinkle the cakes with tabasco to taste.