



Jumbo Lump Blue Crab Cakes

Coconut, Macademia & Almond Crusted with a
Mango Red Pepper Slaw & Pineapple Burre Blanc



Ingredients

2 pounds jumbo lump blue crabmeat	1/4 tsp salt & pepper
1/2 cup mayonnaise or homemade aioli	4 tablespoons fine bread crumbs
4 teaspoons Old Bay	1/4 Cup Shaved Coconut
6 scallions, finely chopped, about 3/4 of the green part	1/2 Cup Blend of Crushed Macademia Nuts & Almonds
3 large eggs	

Directions

Pick over the crabmeat to remove any shells. Be gentle, as the lumps of crab are delicate and will fall apart. Set aside. Mix together the mayonnaise, seafood seasoning, scallions, eggs, and salt and pepper. Pour mixture over the crabmeat and with your hands gently mix together. Sprinkle the bread crumbs over the crab mixture and continue to mix. Divide the mixture into 4 parts and mold the cakes with your hands. Mix the nut mix and coconut into a small bowl, Brush the crab cakes with 1 mixed egg and cover the entire crab cake with nut mix and coconut blend.

Refrigerate the cakes for at least 30 minutes and Preheat the oven to 400 degrees F.

Pan sear the crab cake in a hot oven-safe skillet or on a griddle top until lightly golden brown on both sides. The cakes have such little binder that you need to be careful when flipping them over so that they don't fall apart. Place the pan in the oven for about 5 minutes, or to heat through.

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