



### “Whole-Lotta Crab” Cakes

*What is Chef Adam’s secret to light, melt-in-your mouth crab cakes?! More crab! More cow-bell to that!*

*Our Chardone Reserve makes a beautiful pair with these crab cakes and shellfish, in general. The crisp acidity and light French oak we use to age this wine underscores the sweetness in shellfish!*

<b>2 lbs.</b>	<b>crab meat, lump or special</b>
<b>2 T</b>	<b>olive oil</b>
<b>½ ea</b>	<b>onion, diced small</b>
<b>1 rib</b>	<b>celery, diced small</b>
<b>1 T</b>	<b>garlic, minced</b>
<b>1 T</b>	<b>thyme, fresh, chopped</b>
<b>2 T</b>	<b>parsley, fresh, chopped</b>
<b>1 t</b>	<b>mustard, whole-grain</b>
<b>½ t</b>	<b>lemon juice and zest</b>
<b>to taste</b>	<b>salt &amp; pepper</b>
<b>1 ea</b>	<b>bread crumb, panko-style</b>
<b>¼ c</b>	<b>mayo</b>
<b>1 ea</b>	<b>egg</b>
<b>3 T</b>	<b>olive oil</b>

Gently drain the crabmeat. Do not mash or pull the meat.

In a sauté pan warm the oil, add the celery and cook until tender. Add the onion, cook until tender. Finally add the garlic and cook until tender and sweet but NO color. Turn off the heat and add the herbs, mustard, lemon, mayo and bread crumbs. Stir and season with salt and pepper. Add the egg. Pour the veggie mix over the crabmeat and gently stir together. Ideally you want the crab to stay in large pieces, while the rest of the mix just holds things together. Let the mix “set-up” in the fridge for about an hour.

Warm the oil in a sauté pan on medium heat. Place crab cakes in the pan. Cook on the first side until golden brown and turn over. Cook on the second side until golden brown. Serve with remoulade or seasoned mayo. Enjoy!

**Happy Cooking!**  
**Chef Adam**