

# CRAB CAKES

*with sriracha aioli*



## INGREDIENTS

2 lbs crab meat (Dungeness, Maine, or your local crab variety), picked through for shells and squeezed of excess moisture

Grated zest of 2 lemons

½ cup chopped parsley – loosely packed

½ cup minced chives – loosely packed

1½ cups panko breadcrumbs  
(Japanese-style breadcrumbs)

2 large eggs

2 cups mayonnaise

2 tbsps Dijon mustard

1 tbsps sriracha hot sauce

Extra panko for coating, about 1½ 6 oz bags

Olive oil for sautéing

*Makes 18 3-inch crab cakes*

## DIRECTIONS

Put cleaned and squeezed crab meat in a mixing bowl large enough to hold all the other ingredients and set the bowl in a larger bowl filled with ice (this will keep crab mixture chilled). Add the lemon zest, parsley, and panko to the crab meat and mix well.

In another bowl, add the eggs, mayonnaise, Dijon mustard, and sriracha hot sauce and whisk to combine. Add to the crab meat mixture and mix well to moisten all the crab evenly and thoroughly. Refrigerate the mixture, still in its bowl set over ice, for about 30 minutes to allow the breadcrumbs to hydrate. This will firm up the mixture and make it easier to form into cakes.

Empty about 1½ bags of panko crumbs onto a sheet pan. Use a ⅓ cup measuring cup to form the cakes, packing the crab meat into the cup and unmolding onto the crumbs. Use your hands to pat the crumbs onto the bottom and sides of the cake as you shape the crab mixture into a fat disc. Repeat with remaining mixture. Set the formed crab cakes on parchment lined sheet as you go. Chill the formed crab cakes for about an hour before cooking.

Heat a medium skillet over high heat for a few minutes, then add about ¼" layer of olive oil. When the oil is hot and shimmering, sauté a few cakes at a time, making sure not to crowd the pan. Lower the heat if necessary to prevent burning and cook on both sides until golden brown and cakes are hot all the way through. Repeat procedure for remaining cakes, changing out or adding oil as necessary. Drain on a rack or on a paper towel and serve immediately with sriracha aioli.