

Published January 5th, 2011

## Crab Cakes Dianna



Crab Cakes Dianna Photo Susie Iventosch

### INGREDIENTS

2 cups fresh, coarse bread crumbs from French bread (process to the size of a pea)  
 4 tablespoons extra virgin olive oil  
 1 pound fresh Dungeness crabmeat, picked over to remove bits of cartilage/shell  
 2/3 cup finely chopped celery  
 1/2 cup finely chopped red onion  
 1 1/2 teaspoons Worcestershire sauce  
 1/2 cup mayonnaise  
 1/4 cup finely chopped parsley  
 2 tablespoons Dijon mustard  
 1/2 teaspoon Tabasco sauce  
 1/2 teaspoon crushed red pepper flakes  
 Kosher salt  
 Freshly ground black pepper  
 2 eggs, separated

### DIRECTIONS

1. In a large mixing bowl, toss bread crumbs with 2 tablespoons olive oil.
2. Add all ingredients except eggs and mix well.

Season to taste with salt and pepper. Add egg yolks and stir to combine.

3. In bowl of stand mixer whip egg whites until they hold stiff peaks. Gently fold into crab mixture.
4. Form into balls approximately 3 inches in diameter (1 inch if making appetizers), and then slightly flatten tops and bottoms.
5. \*Heat remaining 2 tablespoons olive oil in a large ovenproof skillet or saute pan over medium-high heat. Add crab cakes, cook until golden, and turn over. Transfer to oven to finish cooking, about 8 minutes more. Makes 8 large or 24 minis.

6. Serve with a Remoulade Sauce or Spicy Yogurt Sauce

\*To save one step, you can simply brush crab cakes with olive oil and bake at 424F for 5-7 minutes per side, skipping the saute step.

Remoulade Sauce

### INGREDIENTS

1/2 roasted red pepper (fresh or 2 pieces from a jar)  
 1/2 cup mayonnaise  
 1/4 sour cream  
 1/4 cup celery, rough chopped  
 1/2 cup green onion, finely sliced  
 1/4 cup Italian flat leaf parsley, rough chopped  
 1/4 cup horseradish  
 1/2 lemon, zested and juiced  
 2 tablespoons ketchup  
 1 tablespoon Worcestershire Sauce  
 1 tablespoon Dijon  
 1 tablespoon Tabasco  
 1 tablespoon fresh garlic, minced  
 1 teaspoon paprika  
 1/2 teaspoon chili powder  
 1 teaspoon salt

### DIRECTIONS

Add all ingredients to a food processor and blend until fairly smooth Chill until ready to serve (at least one hour).

Spicy Yogurt Sauce

### INGREDIENTS

1/2 cup plain yogurt

2 teaspoons prepared horseradish (more or less as you like)

2 teaspoons Louisiana Hot Sauce (more or less as you like)

1/4 cup crumbled blue cheese (or 1/4 cup prepared blue cheese dressing)

**DIRECTIONS**

Place crumbled blue cheese in a medium bowl. Mash with fork until almost a paste. Stir in horseradish, hot sauce and yogurt. Mix well. Chill until ready to use.

Reach the reporter at: [info@lamorindaweekly.com](mailto:info@lamorindaweekly.com)

[back](#)

Copyright © Lamorinda Weekly, Moraga CA