



Crab Cakes with Lemon-Caper Rémoulade

Prep: 1 hour

Cook: 23 minutes • Serves: 10

Lemon-Caper Rémoulade

- 1 small lemon
- 1 cup mayonnaise
- 1 tablespoon capers, rinsed and drained
- 1 tablespoon finely chopped green onions
- 1 tablespoon finely chopped dill
- 1 gherkin pickles
- 1 teaspoon Dijon mustard
- 1 teaspoon fresh lemon juice
- ¼ teaspoon kosher salt
- ⅛ teaspoon lemon zest
- 1 dash hot sauce
- 1 pinch ground white pepper

Crab Cakes

- 3½ cups French baguette bread, crusts removed and torn into bite-sized pieces (about 2 loaves)
- 8 ounces 31-40 count raw EZ peel shrimp, peeled and deveined
- 1 pound pasteurized lump crabmeat, drained and picked through
- 5 tablespoons olive oil
- 2 garlic cloves, crushed with press
- ¼ cup finely chopped celery
- ¼ cup finely chopped red bell pepper
- ¼ cup minced yellow onion
- 2 tablespoons fresh lemon juice
- 1 tablespoon chopped fresh chives
- 1 teaspoon Worcestershire sauce
- ¾ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 pinch cayenne pepper

1. Prepare Lemon-Caper Rémoulade: In small bowl, stir together all ingredients. Refrigerate until ready to serve.

2. Prepare Crab Cakes: In food processor with knife blade attached, add bread and process to coarse crumbs; set aside. Add shrimp to food processor and process until smooth. Transfer shrimp to medium bowl; add crabmeat and stir until well blended.

3. In large skillet, heat 1 tablespoon oil over medium heat. Add garlic, celery, bell pepper and onion, and cook 2 minutes. Gently fold vegetable mixture into crab mixture. Stir in lemon juice, chives, Worcestershire, salt, pepper and cayenne. Gently fold half of breadcrumbs into crab mixture.

4. Line rimmed baking pan with plastic wrap. Form about 2 tablespoons crab mixture into bite-sized cakes; transfer to prepared baking pan. In batches, lightly coat crab cakes with remaining breadcrumbs. In large skillet, heat remaining 4 tablespoons oil over medium heat. Carefully add crab cakes to pan; cook 2½ minutes per side or until golden brown. Transfer crab cakes to paper towels to drain. Serve with Lemon-Caper Rémoulade.

*Approximate nutritional values per serving:
516 Calories, 26g Fat (4g Saturated),
83mg Cholesterol, 932mg Sodium,
45g Carbohydrates, 3g Fiber, 21g Protein*