



## 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*