



Crab Cakes w/ Sherry Cream

1 pound crab meat
3 ½ cups Panko bread crumbs
3 TBS chopped flat parsley
1 egg yolk
1 TBS Dijon mustard
1 TBS white vinegar
1 tsp. Tabasco
¼ tsp. dried thyme
½ tsp. paprika
¼ cup olive oil
¼ cup sour cream
½ TBS chopped flat parsley
6 scallions – only white parts minced
1 TBS finely minced bell pepper
Black pepper

FOR THE CREAM:

1 cup sour cream
1 TBS chopped chives
¼ tsp. cayenne
1 TBS lemon juice
2 TBS sherry or chicken stock
Salt & Pepper

Mix the Panko crumbs with the parsley and set aside.

In a bowl mix the egg yolk, Dijon mustard, vinegar, Tabasco, thyme and paprika. Add the olive oil and blend until you have a mayonnaise consistency. I used a hand held blender but you can also use a food processor. Simply add the oil in a very slow stream until it emulsifies.

Add the sour cream, parsley, scallions and bell pepper to the sauce. Mix well. Season with black pepper. Fold in the crab carefully. Do not destroy the lumps.

Carefully spoon some of the crab into the Panko mix. Coat the patty completely. You can make these as small or as big as you want. Place them – very, very carefully (they are ultra-delicate) – into another dish. Gently press them down and refrigerate them for 1 hour.

While the crab is setting in the fridge – whisk all of the cream ingredients in a small bowl. Refrigerate.

Melt some butter and oil in a skillet. Add the cold crab patties onto the pan. Cook until browned on one side – for about 4 minutes and flip very, very carefully. Cook for another 3 to 4 minutes. Serve on a small plate with some of the Sherry cream. Enjoy!

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