



Crab Cakes

SERVES 4 AS AN APPETIZER

INGREDIENTS

- 3 tbsp unsalted butter
- ½ tbsp minced garlic
- 3 tbsp minced onion
- 3 tbsp minced red bell pepper
- 3 tbsp minced green bell pepper
- 3 tbsp minced celery
- 3 tbsp minced carrots
- 2 tbsp minced fresh basil
- 6 tbsp heavy cream
- Salt and freshly ground white pepper, to taste
- 1 ½ lbs fresh lump crabmeat, preferably Kona crab, picked over for shell
- ½ cup all-purpose flour
- 2 cups panko (*Japanese bread crumbs*)
- 2 large eggs
- 1 cup peanut oil
- ½ each red and green bell pepper, seeded, deribbed, and finely diced
- 4 strips lemon zest
- 4 small basil sprigs

DIRECTIONS

1. Melt the butter in a large sauté pan or skillet over medium-high heat. Add the garlic and onion and sauté for about 1 minute, or until golden brown. Add the red and green bell pepper, celery, carrot and basil and sauté 1 minute longer. Add the cream and continue cooking until the liquid is reduced by half. Season with salt and pepper and transfer to a non-reactive bowl. Let cool. Cover and refrigerate for 1 hour.
2. Add the crabmeat to the chilled mixture and stir thoroughly. Form into 8 balls and squeeze gently to remove any excess liquid; then form the balls into patties.
3. Place the flour and Panko on separate plates and beat the eggs in a shallow bowl. Lightly coat the crab cakes in the flour, then in the egg, and finally, in the Panko.
4. Heat the peanut oil in a heavy sauté pan or skillet over medium heat until it reaches 350°F. Add the crab cakes and sauté for about 1 ½ minutes on each side, or until evenly browned.
5. Serve 2 crab cakes per person. Garnish with the red and green bell pepper and lemon zest. Top with a basil sprig.



Recipe Courtesy
greateatshawaii.blogspot.com
Recipe Bottom Photo: Keoki Stender