



## Crab Cakes

(Makes 6-8 Servings)

- 1¾ Lb Lump crabmeat
- 1½ Tbsp Green onion, finely chopped
- 4 Tbsp Red onion, minced
- 3 Tbsp Yellow onion, minced
- 1 Egg
- ½ Tbsp Old Bay Seasoning
- 1 Tsp Kosher salt
- 2 Tbsp Panko bread crumbs
- 3 Tbsp All purpose flour
- 1 Tsp Black pepper
- 1 Tsp Celery salt

### Coconut Crust

- ¼ Cup Panko breadcrumbs
- ½ Tsp Old Bay Seasoning
- ¼ Cup Shredded coconut

Mix all ingredients well. Be careful not to break up the crabmeat. Portion the crab cakes into 2.5 ounces patties. Mix together the coconut crust then coat crab cakes in mixture on both sides. Reserve until cooking.

To cook:

Place non stick sauté pan on stove top burner on medium heat. When hot, ladle 1 oz of clarified butter into a pan. Place crab cakes on hot butter and allow to brown on both sides. The cakes should reach an internal temperature of 135 degrees. Remove from heat.

To serve:

Ladle chili sauce on center of plate then place Asian slaw on top of the sauce. To finish place crab cakes overlapping on slaw. Serve immediately.

### Sweet Chili Mustard Sauce

- 1 Cup Sweet chili sauce
- 2 Tbsp Whole grain mustard
- 4½ Tbsp Rice wine vinegar
- 2 Tbsp Soy Sauce

Combine all ingredients and mix well.

### Asian Slaw

- 1 Cup Green cabbage, shredded
- ½ Cup Red onion, thinly sliced
- ½ Cup Jicama, cut into 2" long, thin slices
- 1½ Tbsp Cilantro leaves, chopped

Slice red onions then place in ice water bath for 20 minutes. This will give the onions a less intense flavor. Drain well. Add to cabbage, jicama and cilantro. Add dressing to taste. Toss well.

### Lime Vinaigrette

- ¼ Cup Fresh lime juice
- ½ Cup Olive oil blend (3 parts Canola/1 part Extra Virgin)
- 1 Tsp Salt and Pepper mixture

Dissolve salt and pepper mixture into lime juice. Then slowly add the olive oil with a whisk. Dressing should incorporate. For 1 portion (2 Oz) mix together 1 ½ Oz Asian slaw and ½ Oz lime vinaigrette.