

Crab Cakes:

4 tablespoons
unsalted butter
¼ cup minced onion
1 rib celery, minced
1 clove garlic, minced
1½ teaspoons
kosher salt
1 pound lump
crabmeat, cleaned
1 large egg
½ cup heavy cream
½ teaspoon grated
lemon zest
2 tablespoons freshly
squeezed lemon juice
1 tablespoon
whole-grain mustard
1 tablespoon minced
flat-leaf parsley
1 tablespoon
minced fresh dill
¾ teaspoon
hot pepper sauce
Freshly ground
black pepper
¾ cup cracker meal,
plus additional for
coating
1 tablespoon
vegetable oil

Sauce:

1 cup mayonnaise
1 canned chipotle
en adobo with
sauce, minced

crab cakes with chipotle sauce

1. Melt 1 tablespoon butter in a small skillet over medium heat. Add onion, celery, garlic and ½ teaspoon salt, and cook until soft, about 5 minutes, cool. In a large bowl, gently fold vegetables with crab.
2. Lightly beat egg with cream, lemon zest, lemon juice, mustard, herbs, hot sauce, remaining 1 teaspoon salt, and pepper to taste. Gently toss egg mixture with crab. Stir in ¼ cup cracker meal. Shape into 1½" patties. Place them on a lined baking sheet, cover and refrigerate 1 hour.
3. Whisk mayonnaise together with chipotle and refrigerate until ready to serve.
4. Put some cracker meal in a rimmed plate and lightly pat crab cakes in meal to coat both sides. Heat large skillet over medium heat and add remaining 3 tablespoons butter and the oil. Cook crab cakes, turning once, until golden, about 2 minutes per side. Serve with a dollop of mayonnaise.

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