

West Indian Curried Crab Cakes

by Chef Cindy Hutson, Ortanique on the Mile
www.cindyhutsoncuisine.com



- 3 Eggs**
- ½ cup Mayonnaise**
- 1 tbsp Whole grain mustard**
- 1 tbsp Worcestershire sauce**
- 2 tbsp Madras Curry Powder**
- 2 Scallions, chopped greens only**
- ¼ cup Red bell pepper, diced**
- ¼ cup Yellow bell pepper, diced**
- ¼ cup Red onion, diced**
- ¼ cup Parsley, chopped**
- 1 cup Panko**
- 1 lb Crabmeat, jumbo lump**
- Salt, to taste**
- Pepper, to taste**

Beat eggs, mayonnaise, mustard, Worcestershire and curry powder in a large bowl. Set aside and let the curry bloom for 15 minutes. Add scallions, parsley, red onion, red and yellow pepper and toss with curry mixture. Add the crab, panko, salt and pepper to taste. Toss ingredients together gently. Form into 3oz servings. Sear off in hot skillet with butter until golden brown on each side. Finish in the 400 degrees oven for about 8-10 minutes. Serve with Mango-Papaya Salsa.

Pairs well with Milbrandt Vineyards 2009 Traditions Riesling.

Words from the Winemaker

“Our 2009 Traditions Riesling offers an exotic mélange of fruit and floral aromas, featuring Elberta peaches, ripe apricots, lychee, spice, sandalwood, honey, and Granny Smith apples.”

-Gordon Hill, Winemaker

