



Crab Cakes

by Chef Frank Magana of Picazo 7seventeen
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Ingredients:

- 1 lb Crab meat
- ¼ cup diced Bell Peppers
- 1 Tbsp Cilantro
- 1 Tsp Curry
- 1 Tsp fresh Ginger
- 1 Tsp Dijon Mustard
- ½ Cup Green Onions
- 3 Shoots Tabasco
- ½ Cup Bread Crumbs
- 2 Eggs White, Lightly Whipped
- ½ Cup Sweet Chili Sauce
- ½ Cup Mayo
- 1 Lemon
- 1 Tbsp Parsley
- 2 Tbsp Olive Oil

Preparation:

Chop bell peppers (small dice), cilantro, green onions, and ginger. Place in bowl.

Add eggs, Dijon, bread crumbs and crab, combine well. Let rest 1 hour in cooler.

In a separate bowl combine mayo, Sweet Chili Sauce, lemon juice and parsley to make sweet Thai sauce.

Portion out Crab Cakes, 2 ½ inch round cakes, dust in bread crumbs.

Place oil in a pre-heated pan (medium-high), add cakes. Sear on both sides & toss in oven for 7-10 minutes.

Place on plate, garnish with sweet Thai sauce.

Pairs well with Milbrandt Vineyards 2008 Traditions Pinot Gris.

Winemaker's Notes

Our 2008 Traditions Pinot Gris features a swath of aromas and flavors ranging from apples, Anjou pears and green melons, to wet stone, minerals and earth. It is bright, clean, crisp and energizing.

