

DUNGENESS CRAB - Serves 8

Recipe provided by Chef Henry Bousquet

1 lb. Dungeness Crab (any "real" crabmeat will do)

1 c. Mayonnaise

½ c whole grain mustard

3 c. fine bread crumbs

2 c. Panko/coarse bread crumbs

4 whole eggs

½ c. finely sliced green onions/scallions

¼ c. roasted red peppers

2 c. flour for dredging

Combine everything except 2 eggs and 2 c. of the panko crumbs and the flour. Reserve these for breading. Once mix is well blended, scoop using a 3 or 4 ounce scoop, approximately 3in diameter balls, and form into discs. Chill for one hour. Then whip two eggs place in a shallow bowl, flour in a separate shallow bowl, and coarse crumbs in another separate shallow bowl. Take discs and dip into flour, then egg, then bread crumbs. Repeat until all of your cakes are coated. Pan fry in butter for approx. 3 mins each side, or deep fry in 350 degree peanut oil for 3-4 mins. Serve two cakes each with a dipping sauce to create a nice appetizer. One that pairs well with this dish is a simple remoulade of equal parts whole grain mustard and orange marmalade. *"I love these with a small salad of delicate baby spinach and baby romaine and dandelion leaves or frisse tossed in some white balsamic dressing."*

White Balsamic Dressing

½ cup salad oil

3 Tbsp. white balsamic vinegar

1tsp. Dijon mustard

½ tsp. Kosher salt

Fresh black pepper ground to taste

Whisk all ingredients together