

Blue Crab Cake

Courtesy of The Shores

Serves 2

Mint Pesto Aioli

- 1 cup shallots
- 1/2 cup garlic
- 3 tablespoons grapeseed oil
- 2 cups fresh mint
- 2 tablespoons lime juice
- 3 tablespoons lemon juice
- 1/2 cup mayonnaise
- 1/4 cup chopped macadamia nuts
- to taste salt and black pepper

Preheat oven to 350F.

Combine shallots, garlic and oil in small roasting pan. Cover with aluminum foil. Roast until tender, approximately 45 minutes. Remove from oven. Drain excess oil. Cool to room temperature. Add roasted vegetables, mint, lime juice and lemon juice to blender. Process until smooth. Pour mixture in to small bowl. Fold in mayonnaise and macadamia nuts until fully incorporated. Season to taste. Set aside.

Crab Cakes

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| 1 tablespoon clarified butter | 2 cups prepared blue crab meat |
| 4 tablespoons chopped garlic | to taste salt and pepper |
| 4 tablespoons chopped shallots | 1 large egg |
| 1/4 cup diced red bell peppers | 1 tablespoon water |
| 1/4 cup diced green bell pepper | 1 cup all-purpose flour |
| 1 tablespoon diced white onion | 1 1/2 cups panko bread crumbs |
| 2 tablespoons diced celery | 1 tablespoon grapeseed oil |
| 2 quarts heavy cream | 1/4 cup watercress |
| 1/2 cup chopped basil | 1 orange, peeled in to segments |

Add clarified butter to a large sauté pan on high heat. Add garlic and shallots. Reduce heat to low and sauté until translucent. Add bell peppers, onion and celery. Cook until tender. Stir in cream and basil. Reduce to half, about 10 minutes, stirring often. Remove from heat. Transfer to large mixing bowl. Allow to cool to room temperature. Fold in crab meat. Season to taste with salt and pepper. Roll crab meat mixture in to 4 balls. Flatten and shape evenly. Break large egg in to a shallow bowl. Add water and whisk thoroughly. In 2 separate shallow bowls, add flour and panko bread crumbs. Roll each crab cake in flour, gently shaking off excess. Dip in egg mixture, then dredge in panko. Repeat process on remaining crab cakes. Place on parchment paper lined with a panko. Heat grapeseed oil in large frying pan over medium heat. Add crab cakes. Cook for 2 minutes or until edges turn golden brown. Gently flip. Cook 3 minutes.

Place 4 dollops of mint pesto aioli in the center of a large dinner plate. Place each crab cake on top of aioli. Garnish with watercress and orange segments.

THE SHORES

DINE ON THE BEACH

