

Crab Cakes with Hot Sauce

Swick

Serves 2 | Active Time: 15 minutes | Total Time: 15 minutes

Chef's Notes

Jacques makes fresh breadcrumbs by cutting up bread and then putting it in the food processor. By starting with 2 pieces of white bread, he has enough for the $\frac{3}{4}$ cup that goes in the crab cakes and then some to put on the outside before frying.

Preparing the crab cake mixture

In a large bowl, combine the crab meat, mayonnaise, salt, scallions, and breadcrumbs and stir gently together.

Step 1: Preparing the crab cake mixture

- 8 ounces lump crabmeat
- $\frac{1}{4}$ cup mayonnaise
- Kosher salt
- 2 large scallions/green onions, sliced
- $\frac{3}{4}$ cup fresh breadcrumbs (see note)

Step 2: Cooking the crabcakes

- 2 tablespoons olive oil
- 1 tablespoon unsalted butter

In a large skillet, heat the oil and butter over medium heat. While the butter melts and the oil heats up, divide the mixture into 4 and shape it into patties. If you have any breadcrumbs leftover, you can lightly coat each patty with them. The crab cakes can be prepared up to this point, covered, and refrigerated for a few hours until you are ready to cook them.

Set the crab cakes in the pan and cook until golden brown, about 2 minutes on each side.

Meanwhile, make the sauce.

Step 3: Making the sauce

- ⅓ cup mayonnaise
- 1 teaspoon prepared horseradish
- 2 to 3 tablespoons V8, or other tomato juice
- ½ teaspoon sambal oelek or other hot sauce
- 1 teaspoon freshly squeezed lemon juice
- 1 to 2 tablespoons minced chives

In a small bowl, whisk together the mayonnaise, horseradish, V8, sambal oelek, lemon juice, and chives.

Step 4: Serving

- Fresh herb sprigs

Spread the sauce over the base of a platter or individual plates and top with the crabcakes. Garnish with a sprig of herbs and serve immediately.