

Crab Cakes with Cocktail Sauce

Serves four

1/3 cup sour cream
1/3 cup mayonnaise
1 tsp. mustard
½ tsp. hot sauce (optional)
½ tsp. Worcestershire sauce
1/3 cup breadcrumbs (I use Panko) + another 1/3 cup for coating
2 TBS finely chopped parsley
Chopped scallion greens or 1 large scallion or 2 small ones (only the dark green)
2 TBS finely chopped bell pepper (you decide what color)
1 TBS fresh lemon juice
500 grams crab meat
1 TBS unsalted butter
1 TBS oil
Salt & Pepper

Place the sour cream, mayo, mustard, hot sauce if using, Worcestershire sauce, 1/3rd cup breadcrumbs, parsley, scallion greens, bell pepper and lemon juice in a bowl. Add some black pepper and mix well.

Add the crab and gently fold it in. Mix it well but do not mash it. Cover the bowl with plastic wrap and refrigerate for an hour.

Spread the remaining breadcrumbs on a plate and season with salt and pepper.

Remove the crab from the fridge and make 8 patties. Press the patties onto the breadcrumbs on both sides. These are very delicate so be careful when you flip them now and when you are cooking them.

Melt the butter with the oil in a skillet. Carefully add the crab cakes and brown them on the bottom. Flip them and brown them again. Do not over crowd your pan.

Serve the crab cakes with some cocktail sauce and lemon wedges on the side.

FOR THE COCKTAIL SAUCE:

1 cup ketchup
2 TBS prepared horseradish
½ TBS freshly squeezed lemon juice
1 tsp. hot sauce (optional)

Mix all the ingredients in a bowl and refrigerate in a covered container.