

**Alaska King Crab Cakes
with Apple-Fennel-Radish Slaw & Meyer Lemon Dressing
by Chef Ryan Nelson**



Prep Time: 40 min
Cook Time: 15 min
Serves: 6 cakes

Ingredients:

Meyer Lemon Dressing:

1 medium shallot, minced
2 garlic cloves, thinly sliced
1 teaspoon stone ground mustard
4 Meyer lemons, juiced
1 egg yolk
1 Tablespoon sherry vinegar
Kosher salt, to taste
Fresh ground black pepper, to taste
2/3 cup olive oil
2 Tablespoons fresh finely chopped herbs (chives, dill, parsley)

Apple-Fennel-Radish Slaw:

2 oz. Honey Crisp apples
2 oz. fresh fennel bulbs, very thinly sliced crosswise

2 oz. radishes
1/2 oz. chervil, chopped
1 lemon, juiced
2 Tablespoons extra virgin olive oil

Kosher salt, to taste
Fresh ground black pepper, to taste

Crab Cake Dressing:

2 eggs, beaten
3/4 cup mayonnaise
1 teaspoon dry mustard
2 teaspoons Old Bay seasoning
2 Tablespoons fresh parsley, chopped
2 Tablespoons minced yellow onion

Crab Cakes:

1-1/2 lb. Alaska King Crab meat, shredded or diced
6 oz. dense white bread loaf, diced
1-1/2 teaspoons Old Bay seasoning
3 Tablespoons melted butter

Directions:

Meyer Lemon Dressing: Combine first six ingredients in a small bowl. Slowly add in the olive oil, whisking constantly, creating an emulsion. Season with salt and pepper. Fold in the herbs, cover and refrigerate until use.

Apple-Fennel-Radish Slaw: In a small bowl, combine the apples, fennel, and radishes. Pour the lemon juice over the slaw; toss. Drizzle the olive oil over slaw. Season with salt and pepper.

Crab Cake Dressing: In a medium bowl using a wire whisk, whisk together the eggs into mayonnaise. Blend in the dry mustard, Old Bay, parsley and onion.

Crab Cakes: Heat oven to 350°F. In a large mixing bowl, pour the prepared crab cake dressing over the bread; mix well. . Gently fold the crab meat into the bread mixture. Form into 6 crab cakes. Place crab cakes on a spray-coated baking sheet. Blend old Bay seasoning and melted butter; brush onto cakes. Bake for 12 to 15 minutes, until firm and cooked.

To serve, divide and portion slaw among six plates. Top with a crab cake; drizzle with lemon dressing.

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