

Marc's California Crab Cakes

Makes 14 2-oz Cakes

Ingredients:

1 lbs. Dungeness crab
1 lb Peeled and deveined shrimp Chopped to ¼" size
½ lb red and yellow peppers smoked skin removed chopped ¼"
¾ Cup Sweet relish
¼ c Dijon mustard
¼ lbs. (1cup) Panko bread crumbs
1 cup Italian French bread crumbs
2 oz (2bunch) scallions (chopped) green onions
½ tsp cayenne
2 ea. eggs
½ c cream Fraiche
½ cup Mayonnaise
1tbsp herbs de Provence mortared
1 tsp paprika
1 Tsp kosher salt
½ Tsp black pepper

Preparation:

Pick through crab to remove cartilage. Mix all ingredients thoroughly and let chill for at least one hour. Portion and toss in seasoned breadcrumbs. Pan with olive oil till brown. 3 min. a side and serve with Remoulade.

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