

Crab Cake

Number of Servings (16) Serving Size: 4 oz.

INGREDIENTS:

Crab cakes:

3 lbs jumbo lump crab meat

1 lb backfin crab meat

4 oz mayo

2 Tbsp dijon mustard

1 dash tabasco

1 dash Worcestershire sauce

1 each whole eggs

1 each lemons, juiced

1 tsp parsley

1 tsp chives

1/2 tsp old bay seasoning

Breadcrumb Mix:

1 loaf crustless white bread

1 qt panko bread crumbs

DIRECTIONS:

Breadcrumb Mix: Grind white bread and panko bread crumbs in blender until finely ground. Set aside and reserve.

Crab cakes: Drain crab meat overnight. Mix the remaining ingredients in a large bowl. Season with salt and pepper. Gently fold in the drained crabmeat. Add 1/4 Cup of the breadcrumb mix and let rest for 15 minutes. Portion to 4 oz cakes. Coat with more breadcrumbs. Transfer onto a pre-heated non stick pan with a light coat of olive oil, cook crab cakes for 2 minutes on each side or until golden brown. Finish cooking in a pre-heated oven (375°) for 10 minutes, garnish with aioli or mustard sauce.

Recipe and photo provided by
Hilton Chicago



720 South Bar & Grill
at Hilton Chicago