

Bahama Billy's Dungeness Crab Cakes

1 lb Dungeness crabmeat
1 $\frac{1}{2}$ cup mayonnaise
2 $\frac{1}{2}$ cup Panko Japanese breadcrumbs (or substitute regular crumbs)
 $\frac{1}{4}$ small red onion, diced
1 stalk celery, diced
 $\frac{1}{4}$ bunch cilantro, chopped
1 $\frac{1}{2}$ teaspoon Tabasco sauce
1 teaspoon lemon juice
1 teaspoon salt
1 tablespoon Dijon mustard
2 eggs, lightly beaten
butter and olive oil for frying
extra bread crumbs for coating crab cakes

- Pick over crabmeat to remove all shell.
- Place all ingredients (except extra frying oil and bread crumbs for coating) in a bowl and gently fold together with a rubber spatula.
- Form into about five 4 oz. cakes and lightly press each cake into extra breadcrumbs, coating all sides.
- Heat enough oil and butter (a 50/50 mix) to cover the bottom of a nonstick skillet over medium heat until the butter melts and starts to brown.
- Add crab cakes and slightly flatten with metal spatula.
- Cook until golden brown, then flip over, and continue cooking until hot all the way through.
- Serve over a salad; as a sandwich with lettuce, tomato and tartar sauce; or on an English muffin with sautéed spinach, a poached egg, and hollandaise sauce.

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Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey Airport.