

Low Country Crab Cakes with She Crab Sauce & Lemon Aioli

Crab Cakes

- 1 pound of lump crab meat
- 3 tablespoons of minced red peppers
- 1 tablespoon of minced red onion
- 1 clove of minced garlic
- 1 egg
- 2 tablespoons of plain breadcrumbs
- 1 teaspoon lemon zest
- 4 shots of Crystal hot sauce
- 1/4 teaspoon of cayenne pepper
- 1 teaspoon of salt



Combine all the ingredients and form the mixture into bite size portions. Chill the portions for 1 hour. Lightly sauté them with butter and pomace olive oil.

She Crab Sauce

- 1 6oz blue crab whole
- 1 qt lobster stock
- 2 tablespoons tomato paste
- 1 pinch saffron
- 1 tablespoon salt

Using a sauce pan sauté the crab until bright red. Add the lobster stock. Reduce the liquid by half. Add the rest of the ingredients and reduce the heat. Simmer slowly for 20 minutes. If you want a thicker sauce make a small cornstarch slurry.

Lemon Aioli

- 1/2 cup (125 ml) avocado oil
- 1/4 cup (60 ml) extra-virgin olive oil

1 whole egg
1 egg yolk
Grated zest from 1 lemon
1 tablespoon fresh lemon juice, plus more to taste
1 large or 2 small garlic cloves, smashed and peeled
Fine sea salt

Combine the oils in a small container with a pouring spout, such as a measuring cup. Put the egg, egg yolk, lemon zest, juice, garlic and 1/2 teaspoon salt in a blender. Blend the egg mixture on medium speed for about 15 seconds. Increase the speed to high and start pouring the oil into the blender in a slow, steady stream. Continue blending until all the oil is incorporated and the mixture is thickened. Taste for seasoning and add more lemon or salt if you like. Transfer to a jar or other container and use right away or refrigerate up to 5 days.

Wine Pairing: Longevity Wines' Livermore Valley "Pink" Pinto Grigio