

Crab Cakes with Roasted Jalapeno and Caper Tartar Sauce

Ann d Laird

The Church of St. Michael and St. George - St. Louis, MO - 1985

Yield: 4 large or six medium cakes

ROASTED JALAPENO SAUCE

1/4 cup roasted jalapenos, sliced

1 cup mayonnaise

1 tablespoon Pommery mustard

1 teaspoon parsley, finely minced

2 tablespoons capers, drained and chopped salt

pepper

CRAB CAKES

1 pound jumbo or back fin crab meat, picked through for shells

1/2 cup Hellman's mayonnaise (other brands don't seem to cook properly)

2 tablespoons Pommery mustard

1 egg

1 tablespoon capers, drained and chopped coarsely

cornmeal

Make the Roasted Jalapeno Sauce: Roast the jalapenos by charring them over a gas flame or boil in the oven until the skin is black and blistered. Peel off the skin. Deseed and dice the peppers. In a bowl, combine the jalapenos with the mayonnaise, Pommery mustard, parsley and capers. Mix well. Season to taste.

In a bowl, combine the mayonnaise, mustard and egg. Mix until smooth.

Add 1/2 of the mayonnaise mixture to the picked over crab and toss gently to combine. Add the capers and mix. Add additional mayonnaise mixture until the crab is moist and holds together just enough to form a "cake" (should not be overly wet). Form crab cakes and pat in cornmeal on both sides until lightly crusted.

Saute' in a nonstick pan in a little oil until light brown on both sides. Transfer to a cookie sheet.

Bake for 10 minutes at 400 degrees.

Serve the crab cakes with the Roasted Jalapeno Sauce.

(As an optional method of cooking, skip the cornmeal crust and bake the crab cakes on a cookie sheet at 400 degrees for 10 to 15 minutes or until golden brown, without turning the cakes over.)

Per Serving (excluding unknown items): 1654 Calories; 192g Fat (97.9% calories from fat); 9g Protein; trace Carbohydrate; trace Dietary Fiber; 289mg Cholesterol; 1554mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 16 Fat; 0 Other Carbohydrates.