

Dungeness Crab Cakes over Citrus Herb Salad

Serves: 4 people



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WINE PAIRING: TORII MOR 2006 PINOT BLANC

Ingredients:

For Crab Cakes:

3 Tbsp. mayonnaise
2 large egg yolks
1½ Tbsp. fresh lemon juice
1 Tbsp. Dijon mustard
1 Tbsp. lemon zest, finely grated
¼ cup green onion, minced
1 Tbsp. fresh dill, minced
1 Tbsp. fresh tarragon, minced
1 Tbsp. fresh cilantro, minced
¼ tsp. cracked black pepper
½ tsp. kosher salt
2 6-oz containers Dungeness crabmeat
1 3.5-oz box panko breadcrumbs, divided

For Citrus Herb Salad:

3 Tbsp. fresh lemon juice
1 tsp. Dijon mustard
1 Tbsp. fresh dill, minced
1 Tbsp. fresh tarragon, minced
1 Tbsp. fresh cilantro, minced
1 Tbsp. fresh green onion, minced
¼ cup canola oil
¼ cup extra virgin olive oil
1 bag mixed greens

For cooking the Crab Cakes:

2 Tbsp. (or more) unsalted butter
2 Tbsp. (or more) canola oil

For Vinaigrette: Whisk together the lemon juice and mustard until well combined. Stir in herbs and green onion. Whisking constantly, add the oils very slowly (this produces an emulsified (not separated) vinaigrette). Season with salt and pepper to taste. Set aside. (Can be made one day ahead; cover and refrigerate. Allow the dressing to come to room temperature and whisk well before serving.)

For Crab Cakes: In a large bowl, whisk together the mayonnaise, egg yolks, lemon juice, and Dijon mustard. Stir in the next 7 ingredients until combined. Break up the crabmeat a little to find and discard any pieces of shell. Add the crabmeat and 1 cup panko. Let stand 10 minutes. The mixture should hold together but still be moist; add more panko if needed. Line a baking sheet with wax paper. Spread remaining panko on a plate. Form crab mixture into twelve patties, using about ¼ cup for each. Press both sides of patties into panko. Transfer crab cakes to the lined baking sheet. Cover and chill at least 1 hour and up to 1 day.

Melt butter with oil in a large skillet over medium-high heat. Working in batches, cook the crab cakes until golden brown on both sides, adding more butter and oil as needed, about 5 minutes total per batch. Keep warm in a 175-200°F oven.

Meanwhile, in a large bowl, dress the mixed greens with enough vinaigrette to just coat, being careful not to make them soggy. Place a small mound of greens in the middle of each salad plate. Arrange three crab cakes per plate on top of the greens. Drizzle the vinaigrette on top of the cakes and around the plate.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”