



# doghouse

## crab cakes with lemon aioli

DOG HOUSE CHARDONNAY IS A DOGGONE GOOD PAIRING TO FRESH SHELLFISH AND THIS LIVELY LEMON AIOLI. ENJOY AS A MAIN COURSE OR AS AN APPETIZER!

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### INGREDIENTS

For the Crab Cakes:

2 cups crab meat

2 cups panko bread crumbs

1 red bell pepper, minced fine

3 celery stalks, minced fine

1 red onion, minced fine

1 lemon, juiced

¾ cup mayonnaise

2 large eggs

½ tsp Sriracha Thai hot sauce

1 bunch flat-leaf parsley, coarsely chopped

Kosher salt

¼ cup clarified butter

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### FOR THE LEMON AIOLI (MAKES 1 CUP):

1 egg yolk

1 clove of garlic, minced fine

1 lemon, juiced

1 tsp. Dijon mustard

1 cup canola oil

Kosher Salt

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### METHOD

In a bowl, combine all ingredients except for one cup of panko and the clarified butter. Gently mix, being careful not to overwork the crabmeat. Form into 2 oz cakes, then coat with remaining panko. Heat a non-stick pan over medium heat and add clarified butter. Once butter has melted, sauté cakes until golden brown. Serve with a dollop of lemon aioli.

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### FOR THE LEMON AIOLI

In a blender, add egg yolk, garlic, lemon juice and Dijon. Pulse until combined thoroughly. Scrape sides of blender with spatula and pulse again. With the blender running at medium speed, slowly drizzle oil into mixture until the aioli is emulsified, scraping down the sides with a spatula often. Season to taste.

*Yield: Ten 2 oz. crab cakes;*

*Serves 4 people (8 as an appetizer)*