



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Scott Howard's Crab Cakes

Adapted from Scott Howard

Makes about 12 cakes

- 2 large egg yolks
- ¼ cup heavy whipping cream
- 1 tablespoon unsalted butter
- 3 tablespoons olive oil
- 1 celery stalk, minced
- ½ small onion, minced
- ½ small red bell pepper, minced
- ½ small fennel bulb, minced
- 1 pound picked Dungeness crabmeat
- ¼ cup snipped chives
- ¼ cup minced Italian parsley
- 1 tablespoon Crystal hot sauce
- 1½ teaspoons salt, plus more to taste
- ¼ teaspoon freshly ground black pepper
- 2 eggs
- 1 cup panko (Japanese bread crumbs)
- 1 cup flour
- 3 tablespoons canola or olive oil

1. Whisk the cream and egg yolks together.
2. Heat the butter and 2 tablespoons of olive oil in a skillet over medium heat. Add the celery, onion, bell pepper and fennel to the pan and cook until tender, about 10 minutes.
3. Add vegetables to the cream mixture, along with the crab, herbs, hot sauce, salt and pepper. Cover and refrigerate until ready to use, up to 1 day.
4. Whisk eggs in a small, shallow bowl. Add the panko to one plate and the flour to another.
5. Heat 1 tablespoon of oil in a skillet over medium heat. Form crab mixture into cakes about 2½ inches around. Dredge each cake in the flour, then the egg, then the

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panko. Add to the pan about four at a time and cook on each side for about 4 minutes. Repeat with the remaining cakes in two batches. Serve with lemon wedges or mayonnaise.