

## Grilled Crab Cakes

Now I cannot say for sure, but I feel like I never realized how popular Crab Cakes were until I moved to the south. So I don't know if I missed the memo, or the Southerners enjoy Crab Cakes more than the Northerners. Regardless, I really feel like my Crab Cake recipe is awesome and I want to share it with you. This dish is perfect if you are cooking dinner for that special someone for maybe a birthday, anniversary or a Wednesday. The easy prep, and big flavors will certainly have you in their good graces. The Crab Cakes paired with the creamy Cajun remoulade and the acidity and crunch from the cucumber pico will have thinking you are a 5 star chef.



Serves 2

### Ingredient List:

Panko bread crumbs, 1/2 - 3/4 cup  
Egg, large, 1  
Worcestershire sauce, 1 tablespoon  
Texas pete hot sauce, 1/2 tsp  
Fresh cracked pepper, to taste  
Mayo, 2 tablespoons + 1 teaspoon  
Lump crab meat, 2- 6 oz cans (I actually prefer claw meat)  
\*\*Saltwater Seasoning, 1 1/2 teaspoon  
Olive Oil, 1 tablespoon

Cajun Remoulade, see recipe

Cucumber Pico, see recipe

### Lets Get Cooking:

1. Mix 1/2 cup of bread crumbs and the egg, then mix in all other ingredients except the lump crab together until incorporated. Be Gentle
2. Check the consistency of the mixture and if it seems very wet add a little more bread crumbs.
3. Gently fold in lump crab meat.
4. Separate into 4 cakes, gentle roll into a ball and flatten a bit on both sides and set on a plate in the refrigerator for 30 minutes to an hour.
5. Prepare Cajun Remoulade Sauce and Cucumber Pico and set aside until needed.
6. When you are ready to eat, heat a little olive oil in an non-stick pan and over medium-high heat and grill on both sides for 3-4 minutes until golden brown.
7. To assemble your crab cakes, place about a tablespoon of sauce on your plate and using the spoon round it into a circle (2 on each plate), top with as much pico as desired, repeat for both plates.

### **Cucumber Pico**

yields: about 1 1/2 cups

#### **Ingredient List:**

English cucumber, peeled, chopped small, 1/2 each

Red pepper, chopped small, 1/2 cup

Jalapeno, small, finely chopped, 1/2 - 1 each

Tomato, chopped small, 1/4 cup

Red onion, finely chopped, 1/8 cup

Fresh dill, finely chopped, 1/2 teaspoon

Fresh basil, chopped, 4-6 leaves

Red Wine Vinegar, 2 tablespoons

Juice of Lemon, 1/2 each

Kosher salt, to taste

Black pepper, to taste

Garlic salt, 1/4 teaspoon

1. Prepare all the vegetables and herbs as stated and place all these ingredients into a bowl; Gently stir to incorporate.
2. Then add the red wine vinegar and juice of the lemon. Stir the pico and add your garlic salt, a little salt and pepper. Have yourself a taste and decide if you want a little more salt and pepper.
3. Once you are happy with the taste of your salsa, store in an air tight container and allow to rest in the refrigerator until you are ready to eat.

### **Cajun Remoulade Sauce**

Mayo, 1 cup

Worcestershire sauce, 1 tablespoon

Lemon juice, 1 tablespoon

Stone ground mustard, 2 tablespoons

Ketchup, 2 tablespoons

Olive oil, 1 tablespoon

Cajun seasoning, 2 tablespoons

Kosher salt, ½ teaspoon

Celery, minced, to taste

1. Mix all ingredients together and store in an air tight container.

**Serving Suggestions:** Serve with your favorite rice, or vegetable.

\*\*This Saltwater Seasoning is available here, or at either of the Johnny D's Waffles locations.

Feel free to substitute for Old Bay or a similar seafood seasoning.