

Crab Cake Bites with Roasted Pepper-Chive Aioli

Prep Time: 5 Minutes

Oven: 400° F

Cook Time: 10 Minutes

Serves 20

2 whole eggs

2 Tbs chopped parsley

1 cup mayonnaise

2 pounds jumbo lump crab meat

1 Tbs mustard

(2 cans)

1 Tbs worcestershire sauce

1 cup FRESH breadcrumbs

Breadcrumbs

- Take any white bread and remove the crust from the whites.
- Pulse bread whites in a food processor until uniformly coarse.

Crab Cake Assembly

- Preheat oven to 400°.
- In a bowl, whip the eggs until whites and yolks are blended thoroughly. Add mayonnaise, mustard, worcestershire sauce and parsley and mix thoroughly.
- In a colander, strain the jumbo lump crabmeat and separate each lump from each other being sure to keep the lumps as intact as possible.
- Add the crab and breadcrumbs to the bowl and with your hands gingerly mix the ingredients together.
- Once the mixture is thoroughly incorporated take a baking sheet and liberally spray with cooking oil.
- Using your hands make half dollar sized mounds of crab and place them onto the baking sheet.
- Once mounds are made, place into your preheated oven for 10 minutes or until the crab cakes begin to brown.
- Use a spatula to gingerly remove from the pan. Serve immediately.

NOTE: The mixture will appear to be loose and runny. This is exactly what you are looking for. Because of the loose consistency of the crab cake feel free to manipulate it on the baking pan to give the crab cake elevation. Nobody wants a flat crab cake!

Roasted Red Pepper & Chive Aioli

Prep Time: 20 Minutes

2 red bell pepper
1 tsp shallots (minced)
1 cup mayonnaise
1 Tbs fresh lemon juice
3 Tbs chives
Salt & pepper to taste

- Take your red bell peppers and place directly on a stove burner on high. Char on all sides until peppers are completely black.
- Once accomplished, place into a zip top bag, seal, and allow to sit for 10 minutes.
- While pepper is resting, combine shallots, mayonnaise, and lemon juice in a food processor.
- After the peppers have rested, run them under cold water and rub off the skin until you are left with a perfectly roasted red pepper.
- Add peppers into the food processor and blend until all ingredients are incorporated.
- Adjust seasoning to taste.
- Fold in 2 Tbs of chives and place the aioli into the serving vessel of your choice.
- Garnish with the remaining chives and serve alongside your crab cakes for a wonderful passed Hors d'Ouvres.