



OCTOBER 08, 2020

CURRIED CRAB CAKES WITH GREEN APPLE TARTAR SAUCE

RECIPE BY CHEF DENA SHASKAN | PAIRING CHENIN BLANC - PRINCE VINEYARD | SERVES 5

INGREDIENTS

Curried Crab Cakes

- 1 Lb Lump Crab Meat
- 2 Tbsp Jalapeño (Minced)
- 2 Tbsp Red Bell Pepper (Minced)
- 2 Tbsp Red Onion (Minced)
- 1/4 Cup Plain Bread Crumbs or Panko
- 1/4 Cup Mayonnaise
- 1 Tsp Madras Curry Powder
- 1 Tsp Lemon Juice
- 1 Tsp Kosher Salt
- 1 Pinch Cayenne Pepper
- 1 Pinch Freshly Ground Pepper
- Oil (For Sauteing)

Green Apple Tartar Sauce

- 1 Cup Green Apple (Minced)
- 1/4 Cup White or Yellow Onion (Minced)
- 2 Tbsp Parsley (Finely Chopped)
- 1 Tbsp Sugar
- 1 Tbsp Apple Cider Vinegar
- 1/2 Cup Mayonnaise
- 1 Pinch Kosher Salt

INSTRUCTIONS

Curried Crab Cakes

Preheat the oven to 350 degrees.

Blend the spices with mayonnaise and let flavors blend while prepping your other ingredients.

In a large bowl combine all ingredients and gently fold to incorporate the crab without breaking it up.

Gently pat the mixture into patty shape. Heat a non-stick pan over medium heat and add a bit of oil and sear cakes for 1 minute or until golden brown. Flip and sear another minute. Bake in oven for 10 minutes or until heated through.

Green Apple Tartar Sauce

Combine all ingredients in a small bowl. Stir to combine and refrigerate until ready to serve.

Serve Curried Crab cakes with Green Apple Tartar Sauce and enjoy with a chilled bottle of LangeTwins Chenin Blanc from Prince Vineyard.