

Club Car Crab Cake

one pound lump crab meat
12 ounces shelled and deveined
shrimp
1 whole egg
3/4 cup heavy cream
salt and freshly ground pepper, to
taste
1/2 cup finely chopped scallions
1 tablespoon Dijon mustard
1 teaspoon Worcestershire sauce
1/4 teaspoon Tabasco sauce
1 tablespoon chopped chives
1 tablespoon minced parsley
1 tablespoon lemon juice
1 teaspoon chopped basil
2 tablespoons vegetable oil

mustard crab cake sauce

(recipe below)

Pick over crab meat to remove any
cartilage or shell. Shell and devein

shrimp. Put shrimp in food processor
and add the egg, cream, salt and pep-
per. Blend as finely as possible. Pour
and scrape mixture into mixing bowl.
Add the crab meat, scallions, mustard,
Worcestershire, tabasco, chives, pars-
ley, lemon juice and basil. Blend gen-
tly but thoroughly and set on ice
overnight.

The next day shape mixture into 10
equal-sized cakes. Heat about 2 table-
spoons of vegetable oil in a non-stick
skillet. Add four cakes at a time and
cook over moderate heat about 3
minutes on one side. When golden
brown, turn and cook about 3 minutes
on the other side. As they are cooked,
transfer cakes to a warm platter. Con-
tinue adding oil as necessary and
cooking until all cakes are done. Serve
hot with mustard wine butter sauce.

Mustard Crab Cake Sauce

2 teaspoons minced shallots
2 teaspoons minced garlic
1 teaspoon freshly chopped thyme
2 teaspoons champagne vinegar
1/2 cup white wine
1/2 cup fish stock
1 1/2 cups heavy cream
2 teaspoons Dijon mustard
2 ounces butter, cut into pieces

Saute shallots, garlic and thyme in
butter. Add champagne vinegar and
white wine and reduce by one half.
Add fish stock and reduce by two
thirds. Add heavy cream and reduce
by one third. Stir in Dijon mustard. Stir
in butter pieces and stir until dis-
solved. Remove from heat and strain.
Keep warm to pour over crab cakes.

- Club Car, Nantucket Island