

Dungeness Crab Cakes

Yields 16 - 3 ounce cakes

2 pounds Dungeness crab meat, pressed
½ large diced onion
1 cup diced celery
1½ cups béchamel*
¼ cup Dijon mustard
2 tablespoons lemon juice
1 bunch parsley
¼ cup chopped chives
2 tablespoons bacon fat (optional)
2½ cups panko (Japanese-style) breadcrumbs
Salt and pepper to taste

- Sauté onion and celery until clear.
- Mix all ingredients together and shape into 3 ounce portions.
- Coat with breadcrumbs.
- Sear crab cakes on both sides until golden brown.
- Place on a sheet pan and bake at 350°F. Bake until centers of crab cakes reach 155°F.

Ingredients for béchamel

4 oz. flour
4 oz. butter
2 cups milk
Salt and pepper to taste

- Bring milk almost to a boil, being careful not to burn the milk.
- Combine milk with butter and flour.
- Cook just under a boil for 8 - 10 minutes. Cool in pan.