

Crab Cakes with Salsa and Lemon Butter (for 12 small cakes)

Recipe Cookbook: Stop & Smell the Rosemary Prep: 45 min Cook: 20 min

Ingredients:

2 C diced Roma tomatoes	1/2 C diced yellow onion
1/4 C fresh cilantro, chopped	1 TBS garlic, minced
1/4 C fresh lemon juice	2 TBS fresh lime juice
1/2 tsp freshly ground pepper	1 TBS salt
1 lemon, peeled/quartered	1 shallot, minced
1/4 C white wine	1 bay leaf
1 1/2 tsp whole black peppercorns	1 1/2 tsp salt
2 C (4 sticks) unsalted butter, cut into pieces	1/4 tsp white pepper
2 TBS + 3 tsp extra virgin olive oil	1/2 C diced red bell pepper
1/2 C diced green pepper	1/2 C diced yellow onion
2 TBS garlic, minced	Pinch cayenne pepper
2 TBS Creole mustard	1/2 tsp freshly ground pepper
TBS salt	1/2 C breadcrumbs
2 large eggs, lightly beaten	1/2 C minced green onion
3 TBS unsalted butter	
1 1/2 lbs fresh lump crabmeat, shells removed	

Directions:

Roma Salsa: Combine tomatoes, onion, cilantro, garlic, lemon juice, lime juice, salt & pepper in a small serving bowl. Cover & chill.

Lemon Butter: Combine lemon, shallot, white wine, bay leaf & peppercorns in heavy saucepan. Reduce liquid over low heat till mixture is almost dry. Strain liquid, removing bay leaf, peppercorns & any large lemon particles. Whisk butter (1 piece at a time) into strained lemon. Let butter melt before adding additional pieces. Don't allow mixture to boil as butter will break down. Add salt/pepper. Set aside & keep warm.

Crab Cakes: Heat 2 TBS olive oil in large skillet. Add peppers, onion & garlic. Sauté till tender. Add mustard, Worcestershire, cayenne, salt & pepper. Stir to combine. Add bread crumbs & sauté 1-2 minutes. Remove from heat. Place mixture in large bowl. Fold in eggs, stirring to blend. Stir in crabmeat & green onions. Mix well. Chill 30-40 minutes. Shape mixture into 12 small crab cakes. Heat 1 TBS olive oil & 1 TBS butter in a large skillet. Sauté 4 crab cakes on both sides until golden brown. Repeat with remaining crab cakes, adding 1 TBS olive oil & 1 TBS butter, as needed, with each batch.

To Serve: Place cakes atop Lemon Butter on plate - top with dollop of Salsa.