

Dungeness Crab Cakes **from Simply Classic by Junior League of Seattle**

Serves 6. Chilling time 2 hours or over night.

3 cups fresh bread crumbs, divided	1 Tablespoon parsley, minced
2 large eggs, beaten	1 medium clove garlic, minced
2 Tablespoons mayonnaise	1/2 teaspoon salt
2 Tablespoons each, all minced: onion, celery, red bell pepper	1/4 teaspoon dried mustard
	1/4 teaspoon cayenne
	1 pound fresh crab meat
	2 tablespoons olive oil

Chilling time 2 hours or overnight.

Mix together 1 cup bread crumbs, eggs, mayo, onion, celery, bell pepper, parsley, garlic and seasonings. Stir in crab meat. Chill covered mixture for at least 2 hours or up to over night. Shape crab mixture into 12 small cakes. Evenly coat each cake with remaining bread crumbs. You may not need all the crumbs. Heat oil in a large skillet over medium heat. Cook cakes until brown and crisp, about 5 minutes per side.

To serve, place a large spoonful of Orange Sauce on each plate and top with 2 crab cakes. Drizzle extra sauce over cakes. Alternative suggestions: serve hot crab cakes with Pineapple Salsa on the side.

Crab Cakes continued...

Orange Sauce

2 large shallots, minced	1/4 cup white wine
1 cup orange juice, reduced by boiling to 2 Tbls	4 Tbls butter, cut into bits
2 Tbls plain yogurt	2 Tbls cream
1/4 tsp Tabasco sauce	

In a non-reactive pan, heat shallots, wine and reduced orange juice until the liquid is further reduced to tablespoons. Gradually whisk in butter, stirring well after each addition. Remove from heat and stir in yogurt, cream and Tabasco.

Pineapple Salsa

2 cups pineapple, diced	1/4 cup red bell pepper, diced
1/4 cup green bell pepper, diced	1/4 cup red onion, diced
1/2 jalapeño chile, minced	2 tablespoons cilantro leaves, minced
1 tablespoon lime juice	1 tablespoon green onion, thinly sliced

For Pineapple Salsa, combine all ingredients in a medium-sized bowl. Stir well, cover and refrigerate 2 to 4 hours. Bring to room temperature before serving.