

Rosen Shingle Creek's
A Land Remembered
(www.alandrememberedrestaurant.com)

Boca Grande Crab Cakes

3 lb. super lump crab
½ cup finely chopped bell peppers
1/3 cup mayonnaise
1 chopped shallot
2 cloves chopped garlic
1 Tbs. Worcestershire
Tabasco sauce to taste
Salt and pepper to taste
1 Tbs. lemon pepper
¼ cup herbed breadcrumbs

Serves 6 – 8 (two - 3 oz cakes per person)

Prep/Cooking Time: 20 minutes

1. Mix all of the ingredients together in a large mixing bowl.
2. Form approx. sixteen 3 oz. balls with the mixture. Shape each into a ring mold or mold by hand and flatten balls into cakes.
3. Put 2 tbs. of extra virgin olive oil (or just enough to coat the bottom of the pan) into a sauté pan. Heat to high. When the oil starts moving, drop the cakes (3 or 4 at a time, depending on the pan size) into the pan.
Searing Tips: If using a larger pan, the more cakes put in the pan, the cooler the pan will get. It's better to use small pans and smaller quantities. A flat top griddle is the best bet for searing, since it gives off even heat.
4. Sear the cakes in the heated pan approximately one and a half minutes per side. Remove cakes with spatula and place on paper towels to drain.
5. Repeat until all cakes are seared. Add oil as needed when removing seared cakes and adding new cakes to the pan.
6. Plate and enjoy!