



# Crab Cakes with Spicy Aioli

**BINH LE - EXECUTIVE CHEF**

## **CRAB CAKE INGREDIENTS**

*3 lbs Dungeness Crab  
8oz Mayonnaise  
2 Diced Red Bell Peppers  
1 Diced Small Onion  
2 oz Minced Garlic*

*2 tbsp Worcestershire Sauce  
1 tbsp Tobasco  
3 tbsp Chopped Parsley  
2 tbsp Chopped Basil  
1 tbsp Lemom Juice  
2 cups Panko (plus extra for rolling)  
3 tbsp Fish Sauce*

## **METHOD**

*Press all excess liquid from crab meat  
Saute bell pepper, onion garlic until tender - cool before using  
Mix together crab with all remaining ingredients'  
Let sit in refridgerator for 30 min to let Panko absorb excess liquid  
Portion crab mix out at 1.5oz cakes and roll in additional Panko*

## **SAUCE**

*Mix together 2 qt Mayo, 2 cans of Chipotle, 6oz of Lemon Juice, 6oz of Sriracha,  
2 tbsp Granulated Garlic, 2 tbsp Black Pepper, 2 tbsp Cayenne Pepper, 2 tbsp Paprika,  
2 oz of Chopped Cilantro in Food Processor*

## **FINISH**

*Pan sear crab cakes in 1 oz Canola oil  
Drag aioli across bottom of small plate  
Toss yellow frisee, watermelon radish, and cucumber  
in olive oil and seasoning  
Garnish with charred lemon wedge*



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