
Mini Dungeness Crab Cakes with Roasted Bell Pepper Aioli

Wintertime in the Bay Area is an ideal time for fresh Dungeness crab. This recipe brings out the sweet flavor of the crab meat and adds a crispy texture to the palate. Serve as a mini cake for appetizers or a large version for a starter course.

Yield: 30-40 mini cakes or 4-6 large cakes

Ingredients:

- Olive oil
- 1 pound Dungeness crabmeat drained and picked of shells
- 1 small onion diced fine
- 1 stalk celery diced fine
- ½ red bell pepper diced fine
- 1 clove garlic minced
- ½ cup white wine
- 2 tablespoons mayonnaise
- 1 teaspoon Dijon mustard
- 1 cup panko crumbs
- 1 large egg
- 1 tablespoon Italian parsley, minced
- 1 tablespoon tarragon, minced
- Kosher salt and freshly cracked black pepper
- Roasted red bell pepper aioli

Instructions:

1. Heat 2 tablespoons olive oil in a pan over medium heat. Add the onion, celery, and red bell pepper and cook for 5-7 minutes. Add the garlic and cook for 2-4 minutes longer. Once the garlic gets fragrant add the white wine and let simmer until the liquid has almost dried up, about 5 minutes.
2. Move the onion mixture into a bowl and add the crabmeat, mayonnaise, mustard, panko, egg, Italian parsley and tarragon. Add a pinch of salt and pepper and mix until combined. (If the mixture is too wet add a little more panko).
3. Form the crab cakes into quarter sized, ½ inch thick cakes and place on a tray. Once all the cakes have been formed, place the tray in the refrigerator for 20-30 minutes.
4. Heat the **Wolf Sealed Range Top Griddle** to 350 degrees. Add 2-3 tablespoons of olive oil to the griddle. Add the cakes and let cook for 2-3 minutes on each side until crisp and browned. Serve with the roasted red bell pepper aioli and enjoy!