



Tom Douglas' Crabcakes

ADAPTED FROM TOM DOUGLAS' SEATTLE KITCHEN COOKBOOK AND GUIDE

Don't be put off by the long list of ingredients. This is a terrific crabcake. Damian Davis of Diversion Wine has adapted this recipe from *Tom Douglas's Seattle Kitchen Cookbook and Guide*. Tom is Seattle's most successful celebrity chef and restaurateur. He brought this East Coast version of crabcakes with him when he moved from Delaware to Seattle years ago. Of course, in Seattle he makes them with the Northwest's sweet and delicious Dungeness crabmeat but he admits that Blue crab makes the best-textured crabcakes. In fact, we have used this recipe with Blue crab from the Chesapeake and Stone crab from Florida with wild success. It's a family favorite and enormous crowd pleaser. To save time, I have substituted a ½ cup mayonnaise for his home-made mayonnaise in the original recipe.

In the Glass: Crabcakes pair perfectly with our Diversion Chardonnay. The crisp acidity and light toasty oak of Chardonnay is perfect for this pan-fried buttery dish.

Yield: Serves 8 for appetizer or 4 for entrée

ingredients

6 slices white sandwich bread torn into pieces
1 cup fresh flat-leaf parsley
½ cup mayonnaise
1 egg
½ teaspoon lemon juice
½ teaspoon Worcestershire sauce
½ teaspoon dry mustard
½ teaspoon cayenne pepper
½ teaspoon paprika
½ teaspoon dried thyme
½ teaspoon celery seed
¼ teaspoon kosher salt
¼ teaspoon fresh ground black pepper
¼ cup finely chopped red bell pepper
¼ cup finely chopped green bell pepper
¼ cup finely chopped onion
1 pound fresh crabmeat picked clean of shell and lightly squeezed (with cheese cloth or paper towel) if wet
4 tablespoons approximately unsalted butter

preparation

Place the bread pieces in a food processor and pulse them to a fine crumb. Transfer to a baking dish. Without cleaning the food processor, pulse the parsley until finely chopped. Add 1/2 cup of it to the bread crumbs and reserve the rest.

In a large bowl, whisk together the mayonnaise, egg, lemon juice, Worcestershire, dry mustard, cayenne, paprika, thyme, celery seed, salt and pepper. Combine the onion and bell peppers and the remaining (about 1/4 cup) parsley with the mayonnaise mix. Add the crabmeat and 1 cup of the bread crumb-parsley mixture, mix lightly taking care not to overmix. Gently form 8 patties, about 3 inches wide and 1 inch thick. Lightly coat the patties with some of the remaining bread crumb-parsley mixture. If you have time, cover the crab cakes with plastic wrap and chill for an hour to further firm them up.

Using large nonstick skillet over medium heat, melt 2 1/2 tablespoons butter in the pan. Add 4 crab cakes to pan. Gently fry until hot through and golden brown, about 4 minutes per side or until an instant-read thermometer registers 155 degrees. Serve with lemon wedges and cocktail sauce (or, if you prefer, tartar sauce).

Red Cocktail Sauce: 1 cup ketchup, 1 tablespoon plus 2 teaspoons prepared horseradish, 2 dashes hot sauce, 1 lemon (juiced), 1 teaspoon Worcestershire sauce. Combine all the ingredients in a small bowl.