

The Venetian Room

Chef's Recipe of the Month Series

LUMP CRAB CAKES WITH POMMERY MUSTARD BUTTER SAUCE, AND BLACK SESAME SAVOY CABBAGE SLAW

Serves 10 People

Ingredients

- 2 lbs jumbo lump crab meat
- ½ cup chopped yellow, red and green bell pepper and onions, sautéed
- 1 dash of Tabasco sauce
- 1 teaspoon Worcestershire sauce
- 1 TBS Dijon mustard
- 1 TBS table whole grain mustard
- 2 TBS Panko (Japanese breadcrumbs)

For Slaw

- 1 Head Savoy cabbage, shredded
- 1/5 Head red cabbage, shredded
- 1 med. Bermuda onion, shredded
- 1 Shredded carrot
- 2 TBS Toasted black sesame seeds
- 2 ounces Sesame oil and salt and pepper to season
- 2 ounces rice wine vinegar

Sauce

- 1 quart cream
- 1 TBS lemon juice
- 2 TBS whole grain mustard
- salt and pepper
- 1 lbs butter

Cake Preparation

- Clean crab meat from shells
- Add all the ingredients and ½ bread crumbs
- Mix well
- Shape into 4 ounce cakes
- Dredge in the other half of the bread crumbs
- Pan fry at med Heat with 1 TBS oil and 1 TBS butter

Slaw Preparation

- Mix all shredded vegetables
- Add sesame oil and rice vinegar
- Add toasted sesame seeds
- Season with salt and pepper
- Let marinade for ½ hour

Sauce

- Reduce cream and lemon juice to half
- Season with salt and pepper
- Remove from heat and add butter little by little
- Finish the sauce with grain mustard