

## Crab Cakes



Recipe courtesy Gourmet Magazine

### Recipe Summary

**Prep Time:** 25 minutes

**Cook Time:** 1 hour 25 minutes

**Yield:** 12 crab cakes, 6 servings

**User Rating:** ★★★★★

1/2 stick (1/4 cup) unsalted butter, melted and cooled  
 4 large eggs, beaten lightly  
 6 tablespoons sour cream  
 1/4 cup minced fresh parsley leaves (preferably flat-leafed)  
 2 tablespoons fresh lemon juice  
 1 teaspoon Worcestershire sauce  
 1 teaspoon paprika  
 1/2 teaspoon salt, or to taste  
 1/4 teaspoon cayenne, or to taste  
 2 pounds lump crab meat, picked over  
 2 cups fine fresh bread crumbs  
 1/3 cup cornmeal  
 1/2 cup vegetable oil  
 Tarragon tartar sauce, as an accompaniment -- Recipe follows  
 Lemon wedges, as an accompaniment

In a bowl whisk together the butter, the eggs, the sour cream, the parsley, the lemon juice, the Worcestershire sauce, the paprika, the salt, and the cayenne and stir in the crab meat and the bread crumbs gently. Form 1/2-cup measures of the mixture into twelve 3/4-inch-thick cakes and transfer the crab cakes as they are formed to a baking sheet sprinkled with half the cornmeal. Sprinkle the crab cakes with the remaining cornmeal and chill them, covered with plastic wrap, for at least 1 hour or overnight.

In a large heavy skillet heat the oil over moderately high heat until it is hot but not smoking and in it saute the crab cakes in batches, turning them once, for 3 to 4 minutes on each side, or until they are golden, transferring them as they are cooked to paper towels to drain. Keep the crab cakes warm on another baking sheet in a 200 degree oven. Serve the crab cakes with the tarragon tartar sauce and the lemon wedges.

### TARRAGON TARTAR SAUCE

Recipe courtesy Gourmet Magazine

1 1/2 cups mayonnaise  
 3 shallots, minced  
 4 cornichons (French sour gherkins, available at specialty foods shops and some supermarkets), minced  
 18 green olives (preferably brine-cured), pitted and chopped  
 1 1/2 tablespoons minced fresh tarragon leaves  
 1 tablespoon cider vinegar, or to taste  
 Hot pepper sauce, to taste

In a small bowl whisk together the mayonnaise, the shallots, the cornichons, the olives, the tarragon, the vinegar, and the Tabasco until the tartar sauce is combined well. (The sauce may be made 1 day in advance and kept covered and chilled).

Yield: 2 cups

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