

Crab Cakes

2 shallots	$\frac{3}{4}$ cup heavy cream
1 small carrot	2 teaspoons lemon juice
5 tablespoons butter	1 teaspoon Dijon mustard
1 cup soft bread crumbs or panko	1 teaspoon Old Bay Seasoning
4 cups crab meat	1 teaspoon salt
1 celery stalk	White pepper to taste
$\frac{1}{4}$ cup parsley	Butter and oil to fry
3 large eggs	Fine, dry bread crumbs

Mince the shallots, and finely mince the carrot. In a small saucepan, melt the butter and gently cook the shallots and carrots until just softened slightly. Stir in the fresh bread crumbs or panko and cook just until the crumbs are moistened.

Mince the celery stalk and the parsley, and combine in a large bowl with the crab meat. When the shallot/carrot mixture has cooled, add it to the crab.

In another bowl, beat the eggs, then beat in the cream, lemon juice, Dijon mustard, Old Bay Seasoning, salt, and white pepper.

Stir the egg mixture into the crab mixture.

Form into cakes. It should yield about 12 crab cakes. Chill the cakes for 1-2 hours.

Coat each cake in the fine, dry bread crumbs. Fry in about 3 tablespoons of butter, plus 1 tablespoon of vegetable oil, until nicely browned on both sides.

Serve with lemon wedges.