

# CRAB CAKES WITH PEA TENDRIL SALAD

SERVES 4

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## INGREDIENTS

### FOR CRAB CAKES

- 1 lb Peekytoe crabmeat
- 2 oz Panko, Japanese style dry bread crumbs
- 2 Lemons, juiced
- 1 tsp Old Bay seasoning
- 1 oz Dijon Mustard
- 2 oz Mayonnaise

### FOR SALAD

- 1 Avocado, diced into small cubes
- 1 Medium sized cucumber, seeds removed and sliced thin
- 4 Medium sized red radishes, sliced thin
- 1 Large bunch pea shoots or tendrils
- 1 Lemon, juiced
- 1 tbsp Extra virgin olive oil
- Salt and pepper to taste

## DIRECTIONS

### FOR CRAB CAKES

- 1 Pick through crabmeat to make sure there are no shells, add remaining ingredients and check seasoning for salt and pepper, do not over work.
- 2 Let crab mix stand in the refrigerator for a half an hour and then form like you would a fat burger into for large pucks.
- 3 Heat 3 tbsps of vegetable oil in a large sauté pan over medium heat, place crab cakes into hot oil and cook for 3 minutes on each side until golden brown.

### FOR SALAD

- 1 Place all the vegetables in a medium sized bowl, add the juice of lemon and the olive oil and season to taste with salt and pepper.
- 2 Scatter salad over and around golden brown crab cakes and enjoy!

