



# AMICI

## **Dungeness Crab Cakes with Lemon Aioli and Spring Greens and Amici Cellars Sauvignon Blanc Napa Valley**

*The lively citrus and tropical fruit flavors and crisp minerality in the Amici Cellars Sauvignon Blanc bring out the best in the sweet, succulent crab.*

*Serves 4*

*For the Lemon Aioli:*

1 egg  
1 Meyer lemon, juiced  
¾ cup pure olive oil  
salt and pepper to taste

In a small food processor, combine egg, lemon juice, and a pinch of salt and pepper. Turn on the food processor to medium-high and let run for about 30 seconds. Slowly add the oil in a small stream into the processor bowl and the mixture will begin to thicken. If aioli gets too thick, thin with a teaspoon of water. The aioli can be made up to one day in advance.

*For the Crab Cakes:*

1 lb Dungeness crabmeat  
1 Tbsp fresh lemon juice  
2 Tbsp chives, finely sliced  
¼ tsp Old Bay seasoning  
⅛ tsp black pepper  
¼ tsp kosher salt  
1 egg, beaten  
¼ cup mayonnaise  
  
1 cup flour, all purpose  
2 eggs, beaten  
8 oz panko Japanese-style breadcrumbs  
1 qt vegetable oil  
3-4 c. spring green mix

Place crabmeat in large bowl. Gently squeeze the meat and discard any excess water from the meat. Pick through the crabmeat for any remaining shell fragments. Add lemon juice, chives, Old Bay, pepper, salt, egg and mayonnaise. Gently mix the crabmeat with the other ingredients, being careful not to break any large pieces of crab meat. On a sheet pan lined with parchment paper, form the crab mixture into eight 2-ounce cakes. Place in a freezer until just frozen (20-30 minutes).

Place the flour, egg and panko breadcrumbs into separate bowls. When the crab cakes are frozen, making them easier to handle, roll crab cakes in flour until evenly coated. Shake all excess flour from the cakes and place into the beaten eggs. Coat evenly with the egg wash and drain off excess egg before placing in the panko. Roll until evenly coated and set aside. Repeat this process until all of the cakes have been breaded. Store covered in freezer until ready to use.

Preheat the vegetable oil in a 2 quart pan to 325 degrees. Remove the crab cakes from the freezer approximately ten minutes before they are to be fried. When ready to fry, slowly place the cakes into the hot oil and cook until they are golden brown, or approximately 7-9 minutes.

Serve warm crab cakes with Lemon Aioli and spring greens lightly tossed with a squeeze of fresh lemon juice and olive oil. Accompany with a glass of *Amici Cellars Sauvignon Blanc Napa Valley* and enjoy!