

Dungeness Crabcake with Tarragon Aioli

Pairs with SeaGlass Sauvignon Blanc



SeaGlass Sauvignon Blanc makes the perfect food companion with today's flavor-centric cuisine.

Pair this crisp, refreshing wine with fresh Dungeness Crabcakes with Tarragon Aioli.

Crabcake

These crabcakes are lightly seasoned. I prefer not to overpower the wonderful taste of fresh crab. I like to use fresh bread crumbs instead of the typical dry crumbs for a lighter cake. Simply process French bread, crusts removed, in a food processor until fine.

- 1 lb. fresh Dungeness crab meat
- 1½ C fresh bread crumbs
- 1 bunch chives, snipped
- ¼ C finely diced red bell pepper
- 8 leaves basil, chiffonade or finely chopped
- 2 T Dijon Mustard
- ¼ C aioli or mayonnaise
- Tabasco, to taste
- fresh ground black pepper, to taste
- ¼ C unsalted butter

If the crab meat is excessively wet, squeeze out some of the liquid. In a bowl, combine the crab meat, 1 cup of the bread crumbs, chives, red bell pepper, basil, and mix. Add the mustard, aioli, Tabasco, black pepper, and mix again. Taste and add additional Tabasco and black pepper if desired. Shape the crab

mixture into 8 equal sized cakes, about $\frac{3}{4}$ " thick, and coat the top and bottom surfaces with the remaining $\frac{1}{2}$ cup bread crumbs.

On medium-low heat melt the butter in a skillet or sauté pan or large enough to hold the crab cake cakes in single layer. Gently sauté the crab cakes for about 5 minutes on each side or until golden brown. Use a paper towel to pat off excess butter and serve immediately with Tarragon Aioli.

Tarragon Aioli

2 cloves garlic, minced

1 egg yolk

1½ T lemon juice

1 bunch tarragon, rinsed, patted dry, and leaves picked

½ C olive oil

salt, to taste

ground white pepper, to taste

Combine in a food processor the garlic, egg yolk, lemon juice, and tarragon leaves. Process until smooth. With the processor running, add half the olive oil drop by drop and the rest in a slow, steady stream. Salt and white pepper, to taste. Refrigerate.

Enjoy with a glass of chilled SeaGlass Sauvignon Blanc.