



## DUNGENESS CRAB WITH BASIL MAYONNAISE

1 lb. fresh Dungeness crabmeat (or local variety)  
 2 Tbs. olive oil  
 2 stalks celery; finely minced  
 2/3 cup sweet onion, finely chopped  
 2 2/3 cups dry bread crumbs, fresh if possible  
 1/4 cup chopped chives  
 2 Tbs. chopped parsley  
 6 Tbs. flour

3 lg. eggs  
 2 Tbs. vegetable oil

### Mayonnaise:

1 bunch cleaned basil leaves  
 1 1/2 cups mayonnaise  
 2 tsp. yellow mustard (or Dijon)  
 2 tsp. fresh lemon juice  
 pinch of Cayenne pepper

Finely chop basil leaves and mix into 1 cup mayonnaise, then add mustard, lemon juice, and cayenne. Refrigerate.

Heat olive oil in large cast iron skillet over hot grill. Add celery and onion and sauté until tender.

Pour into large bowl over crabmeat, 2/3 cup breadcrumbs, chives remaining 1/2 cup mayonnaise. Salt and pepper to taste

Using 1/3 cup for each, form into twelve 2 1/2" cakes.

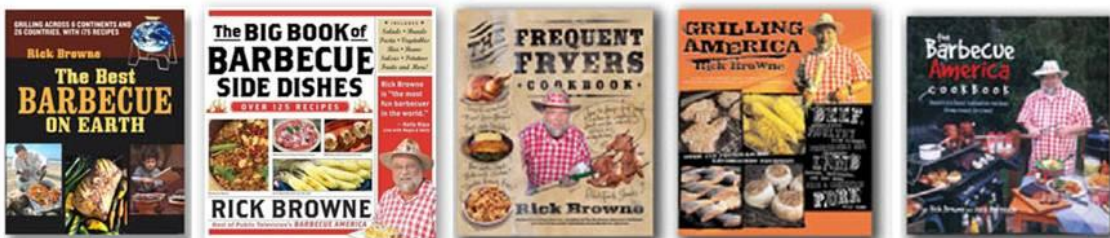
Place flour in a small bowl. Whisk eggs in another bowl. Place remaining 2 cups breadcrumbs in a third bowl. Dip each cake in flour, then eggs, then breadcrumbs, patting crumbs softly so they are well adhered.

Heat oil in cast iron skillet over medium temperature on grill.

Cook crab cakes until golden, adding more oil as required.

Serve with chilled basil-mayonnaise, sprinkled with red paprika..

Serves 6



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