

Chardonnay | Dungeness Crab Cake with Cucumber & Cilantro Slaw and Curry Oil

Executive Chef David Frakes loves how the unexpected flavor of curry pairs with our Private Reserve Chardonnay.

Crab Cakes These crab cakes do not contain eggs, so they can also be eaten raw in salad form if desired. Without the egg, pay careful attention that ingredients are binding together as needed: Pinch the crab mixture together with 3-4 fingers. Mixture should “just” hold its shape in your hand. Sometimes adding more breadcrumbs will help to bind everything properly.



▼ *Recommended Wine Pairing:*
▪ *Private Reserve Chardonnay*

Ingredients

- 1 pound Dungeness crab meat, picked over for shells, but kept chunky
- ¼ cup red or yellow bell pepper, peeled & cut into a 1/8-inch dice
- 3 tablespoons mayonnaise
- 3 tablespoons freshly toasted bread crumbs (or toasted Panko)
- 1 tablespoon fresh parsley and chives, finely chopped
- Salt and pepper to taste

Directions

Gently squeeze out excess juice from crab and place into a large bowl. Carefully mix in other ingredients making sure not to over-mix so that the crab stays chunky. Mold into desired shape and saute in a hot pan lined with olive oil until browned on both sides---about two minutes per side. Keep warm in low oven if needed.

Cucumber and Cilantro Slaw

Ingredients

- 1 English cucumber, peeled & julienned (about 2 cups)
- 4 celery stalks, julienned (about 2 cups)
- 40 fresh cilantro leaves
- 1 tablespoon sherry or rice wine vinegar
- 1 teaspoon Dijon mustard
- 3 tablespoons extra-virgin olive oil

Salt to taste

Directions

- Combine vinegar, mustard, and salt in a small non-reactive bowl.
- Slowly whisk in oil and use to toss the cucumber, celery and cilantro. Reserve.

Directions

Over medium-low heat, saute shallot and garlic in 1 tablespoon of the corn oil for 4-5 minutes. Add curry powder and salt and toast for another 20 seconds, until just fragrant, stirring constantly.

Add ½ of remaining oil and bring to a simmer. Immediately remove from heat and add the final portion of oil, whisking well. Transfer to a blender and pulse for about 10 seconds. Refrigerate for at least 4-6 hours, then strain through a fine, mesh sieve if desired.

Before serving, allow oil to come to room temperature. Drizzle oil on plate or over crab cakes.

Curry Oil

Please note that this oil needs to infuse with the other **ingredients for at least 4-6 hours, so it's advisable to make it in advance. It can be prepared and refrigerated up to a week ahead of time.**

Ingredients

- ½ cup corn oil
- ½ teaspoon minced shallot
- 1/8 teaspoon minced garlic
- 1 tablespoon curry powder
- Pinch salt