

ULTIMATE CRAB CAKES

Yield: Makes 4-6 servings

INGREDIENTS

4 ounces sea scallops
2 tablespoons lightly beaten egg
3 tablespoons heavy whipping cream
1 pound (3 cups) shelled cooked crab
2 tablespoons diced (1/4 in.) red bell pepper
2 tablespoons diced (1/4 in.) yellow bell pepper
2 tablespoons finely chopped cilantro
3 tablespoons finely chopped chives, divided
2 teaspoons green hot sauce, such as Tabasco
1/4 teaspoon salt
1/4 teaspoon cayenne
2 tablespoons olive oil

DEVIL SAUCE

3/4 cup mayonnaise
1/2 tsp. of ground coriander
1 tsp. hot sauce

PREPARATION

In a food processor, pulse scallops and egg just until scallops are chopped. With motor running, pour in cream and whirl until smooth. Scrape scallop mixture into a bowl. Stir in crab, bell peppers, cilantro, 2 tbsp. chives, the hot sauce, salt, and cayenne, breaking up most large chunks of crab.

Lay an 18-in. sheet of parchment paper on a work surface. Scoop 6 equal mounds of crab mixture onto parchment. Shape each into an even cake about 1 1/4 in. thick, using your fingers or, for neater sides, a 2 1/2-in.-diameter ring mold. Pour olive oil into a 12-in. nonstick frying pan and heat over medium-low heat. Using a thin, flexible spatula, carefully transfer cakes to pan. Cook, turning once, until nicely browned and no longer wet in center, about 10 minutes total. Divide crab cakes among plates, scatter with remaining 1 tbsp. chives. Serve with Devil Sauce.

