

Crab Cakes Over Escarole Salad

Paired with the 2017 Castoro Estate Chardonnay

This is our take on a simple dish, using fresh ingredients and local products. We use Bren's Original Blends Seasoning, Molefina Olive Oil, produce from our Farmer's Market, and our breadcrumbs are made with local bread from Back Porch Bakery. This recipe will go great with the 2017 Estate Chardonnay as the brightness from the wine goes well with the creamy crab cake and the bitter greens.

Prep Time: 30 MINUTES OR LESS

Cook Time: 10 MINUTES OR LESS

TOTAL TIME: 1 HOUR 30 MINUTES

SERVES: 4

Ingredients:

1 POUND	FRESH CRABMEAT DRAINED WELL
3 TBS	MAYONAYSE
1 tsp	DIJON MUSTARD
¼ tsp	WORCESTERSHIRE SAUCE
1 EGG	BEATEN
1TBS	BREN'S LEMON PEPPER BLEND
1TBS	BREN'S SAVORY BLEND
1tsp	BREN'S SPICY BLEND
½ CUP	DRY BREADCRUMBS (BUY OR MAKE)
¼ CUP	FRESH SQUEEZED LEMON JUICE
1CUP	PLAIN GREEK YOGURT
1tsp	MOLEFINA LEMON OLIVE OIL
1PINCH	FRESH DILL
1 EACH	RED BELL PEPPER SLICED THIN
1 EACH	YELLOW BELL PEPPER SLICED THIN
2 EACH	GREEN ONIONS SLICED AS THIN AS POSSIBLE
10 EACH	SALTINE CRACKERS FINELY CRUSHED
2 TBS	GRAPESEED OIL
1 EACH	AVOCADO LARGE DICE
1 EACH	CARROT SHAVED OR GRATED
1 SPRIG	DILL
3 HEADS	ESCAROLE OR FRISEE CLEANED AND CHOPPED
2 SPRIGS	FRESH PARSLEY ROUGHLY CHOPPED AND DE-STEMMED

Directions:

CRAB CAKES:

1. MIX CRACKERS, MAYO, MUSTARD, BREN'S LEMON PEPPER AND SPICY BLEND, WORCESTERSHIRE, EGG, ½ LEMON JUICE
2. STIR IN CRABMEAT BUT KEEP IT A BIT CHUNKY, YOU DON'T WANT TO OVER MIX IT. COVER WITH PLASTIC AND CHILL FOR 1 HOUR OR SO
3. PUT A LAYER OF BREADCRUMBS IN A SHALLOW PAN OR PLATE
4. SCOOP/ SHAPE CRAB MEAT INTO MEDIUM CAKES BUT NOT TOO THIN. (CUPCAKE SIZE) AND COMPLETELY COVER CAKE WITH BREADCRUMBS AND SET ASIDE ON PAPER TOWEL
5. MELT BUTTER AND GRAPESEED OIL IN LARGE CAST IRON SKILLET TO MEDIUM HEAT
6. FRY CRABCAKES ON MEDIUM HEAT UNTIL GOLDEN BROWN OR APPROXIMATELY 4 MINUTES PER SIDE, SET ASIDE TO COOL SLIGHTLY ON RACK OR PAPER TOWEL

SALAD:

1. WASH AND DRY ESCAROLE OR FRISEE IF ESCAROLE ISNT AVAILABLE, CUT OFF HEAD AND GIVE IT A COUPLE ROUGH CHOPS
2. IN A LARGE BOWL, MIX BELL PEPPERS, GREEN ONIONS, CARROTS, AVOCADO, AND LETTUCE
3. IN A SMALL BOWL MIX TOGETHER, GREEK YOGURT, REMAINING LEMON JUICE, FRESH DILL, PARSLEY, BREN'S SAVORY BLEND
4. COMBINE SALAD AND DRESSING IN LARGE BOWL TO YOUR LIKING ADD SALT AND PEPPER TO TASTE
5. PLATE SALAD IN A NICE NEST FOR THE CAKES TO LAY ON, FINISH THE PLATE WITH MOLEFINA LEMON OLIVE OIL, PAPARIKA AND FRESHLY CRACKED PEPPER

YOU MAY SUBSTITUTE ANYTHING YOU WISH, THIS IS JUST A NICE GUIDELINE TO PAIR WITH THE WINE!
ENJOY!