



Americas Artisan Organic  
Spice & Tea Company

# CRAB Cakes

w/ Green Apple Slaw & Remoulade Sauce

Recipe Adapted from Daphne Oz "The Happy Cook"

We made this beautiful dish that we adapted from Daphne Oz cookbook "The Happy Cook." We needed a date night, and one of our favorite dates is to cook together.

We had fun in the kitchen with this one.

It wasn't hard, just a bunch of mixing.

Once cooked, we moved to the deck and had a beautiful bottle of New Zealand Sauvignon Blanc with the cakes.

Our Take:

The freshness of the green apples with the spice of the crab cakes genuinely delight the tastebuds.

This recipe is great to serve as an appetizer. Or make a meal by adding corn on the cob and quick cook green beans, like we did. As a party appetizer divide into eight golf ball size cakes instead of four.

## TO MAKE

### Crab Cakes:

Whisk together the first 5 ingredients. Fold in crab meat and bread crumbs. Mix gently with a fork to combine.

Make four cakes by hand. In a large nonstick skillet, heat 1 TBSP of Grapeseed or Olive Oil on Medium Heat. Fry the Crab Cake on both sides until golden brown (about 3-4 min per side).

### Remoulade Sauce:

Mix ingredients together, refrigerate until needed.

### Green Apple/ Snow Pea Slaw:

Combine all except chopped pistachios in a bowl. Toss to coat.

### Assemble:

Place 2 TBSP of Remoulade Sauce on a plate, place Crab Cake on top, and top with Green Apple Slaw.

Optional: sprinkle a pinch of chopped pistachios on top.



Makes 4 Cakes

## INGREDIENTS

### Fennel & Fire:

Perfect Salmon Seasoning  
Cajun Seasoning  
Tuna Chick Seasoning  
Herb Salt

### Crab Cakes:

1/4 cup Mayonnaise  
1 Large Egg  
1 TBSP Lime Juice  
2 Tsp Fennel and Fire Perfect Salmon  
1/2 Teaspoon Fennel and Fire Cajun  
1/2 cup Panko Bread crumbs  
8 oz Lump Crab Meat

### Remoulade Sauce:

1/2 Cup Mayonnaise  
1 Clove Finely Minced or Grated Garlic  
1 TBSP Whole Grain Mustard  
1 TBSP Ketchup  
1 TBSP Finely Chopped Shallots  
1 TBSP Fennel and Fire Tuna Chick  
1 TBSP Finely Chopped Parsley  
1/2 TBSP Capers Chopped  
15 drops of Hot Sauce (adjust to taste)  
1 1/2 Teaspoon Lime Juice

### Green Apple/ Snow Pea Slaw:

12-15 Snow Peas -Thin Julienne Cut  
1/2 cup Cabbage or Slaw Mix-Finely Shredded  
1 Small Green Apple - Thin Matchstick Cut  
1 Green Onion -Thinly Sliced Use Whole Stalk  
2 TBSP Lime Juice  
1 TBSP Grapeseed or Olive Oil  
1/2 Tsp Sugar  
4 Tsp Chopped Pistachio (Optional)



Fennel and Fire

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