



Let no detail go unattended.

NorthPointe Crab Cakes with Spicy Remoulade and Lime Rice



NorthPointe Crab Cakes

2 stalks celery, small dice
½ yellow onion, small dice
1T butter

1T Old Bay Seasoning
½ t cayenne pepper
½ t ground mustard
Salt and pepper to taste

½ lemon, zest and juice
½ c bread crumbs
1 egg
¼ c mayonnaise
1 T fresh parsley, chopped
1lb jumbo lump crab

Sauté the celery and onions in butter until celery and onions are translucent. Add Old Bay, mustard, cayenne, salt and pepper; cool. Add lemon juice and zest, bread crumbs, eggs, mayonnaise, parsley and crab; toss lightly to combine. Form into patties and sauté in butter until cooked through (4-5 minutes) and lightly browned on both sides.

Spicy Remoulade

¾ c Mayonnaise
1t fresh parsley, chopped
1t fresh dill, chopped
1 T capers
2t paprika
¼ t cayenne pepper

2 T lemon juice
½ clove garlic
1t Dijon mustard
½ t kosher salt
¼ t black pepper

Whisk all ingredients together in a small bowl. Set aside.



Let no detail go unattended.

**NorthPointe Crab Cakes
with Spicy Remoulade and Lime Rice**

Lime Rice

2c white rice
2 limes, zested and juiced
1t kosher salt
¼ t white pepper
1T butter
4c water
½ yellow onion, small diced

In a two-quart sauce pan, sauté onion in butter for about one minute. Add remaining ingredients. Bring to a boil and stir well. Turn off the heat, tightly cover and let steam for 20 minutes.

Place ½ cup lime rice in the center of the plate. Set one crab cake on the rice, spoon 1 tablespoon Spicy Remoulade in center of the crab cake. Garnish with fresh parsley or dill. Serves 6.

Bon Appetit!

Mark Moran, Executive Chef
The Conference Center at NorthPointe