

## Crab Cakes with Chipotle Chile Aioli

Makes 18 2-inch cakes

- 1 pound cooked crab meat, flaked
- 3 ounces fresh bread crumbs (about 1 cup)
- 3 ounces flour (about ½ cup)
- 1 teaspoon baking powder
- 4 eggs
- ½ cup crème fraîche
- 1 small red bell pepper, roasted, peeled, seeded, and chopped
- 1 tablespoon Seasoning Mix (see below)
- 1 teaspoon each chopped fresh basil and fresh thyme
- 4 tablespoons clarified butter

1. In a bowl, mix together the crab, bread crumbs, flour, baking powder, eggs, crème fraîche, roasted pepper, seasoning mix and herbs. Shape crab cakes into ¼-inch thick patties about 2 inches across.
2. Melt the butter in a 10- or 12-inch skillet. Sauté crab cakes until lightly browned on each side. Serve with Chipotle Chile Aioli.

**Make It Light:** Delete the Aioli and serve the with lemon wedges.

**Make It Ahead:** The patties may be shaped up to 6 hours ahead and refrigerated. When ready, proceed with Step 2.

## Seasoning Mix

- 2 teaspoons coarse sea salt
- 1½ teaspoons black peppercorns
- ½ teaspoon red pepper flakes
- ½ teaspoon dried oregano

1. Grind the herbs and spices together in a spice grinder or mortar and pestle. To store, place in an air-tight container. The Seasoning Mix will be fresh for two months.

## Chipotle Chile Aioli

Makes about 2 cups

- ½ (or more) dry chipotle chile pepper, soaked in warm water for 1 hour
- 1 clove garlic, peeled
- 2 cups prepared mayonnaise
- 2 tablespoons red wine vinegar
- fine sea salt, sugar, and freshly ground black pepper, to taste

In the bowl of a mini chopper or blender finely chop the chile and garlic. Add mayonnaise and mix until ingredients are combined. Add the vinegar and season to taste with salt, sugar and pepper.

**Make It Ahead:** Make this aioli up to 5 days ahead and refrigerate.

## NOTES:

may be too  
much egg

nonstick  
skillet

use canned  
chipotles  
to taste  
(sauce+peppers  
Makes way  
too much!  
½ or ¼  
recipe