



# COOKING DEMOS

## WITH CHEF MARK RIGANO

Wednesday, July 15, 2020 at 4:00 PM Pacific

### CRAB CAKES

#### Ingredients:

Jumbo Lump Crab	1#
Mayonnaise	1/3 cup
Egg, Large	1 each
Dijon Mustard	2 TBSP
Old Bay Seasoning	1 tsp
Worcestershire Sauce	2 tsp
Tabasco	1/2 tsp
Green Onion, minced	2 TBSP
Celery, fine mince	2 TBSP
Red Onion, fine mince	2 TBSP
Italian Parsley, minced	1 TBSP
Cilantro, minced	1 TBSP
Panko Breadcrumbs, fine	1 Cup
Kosher Salt	To Taste
Black Pepper	To Taste
Clarified Butter or Canola Oil	As Needed

#### Method:

1. In a small bowl, whisk together, mayo, egg, Old Bay, Dijon, Worcestershire, and Tabasco.
2. In a medium bowl, combine crab meat, green onion, celery, red onion, parsley and cilantro. Gently fold in mayo mixture being careful not to break up the crab meat excessively. Season to taste with kosher salt and black pepper.
3. Form into 8 patties, use ring mold to shape, coat in panko bread crumb.
4. In a large skillet over medium-high heat, coat pan with clarified butter or oil. Add crab cakes and cook in batches, until golden and crispy, 3 to 5 minutes per side.





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### TARTAR SAUCE

#### Ingredients:

Dill Pickle Relish	3 TBSP
Capers	2 TBSP
Yellow Onion	2 TBSP
Mayonnaise	3/4 Cup
Dill, chopped	1 tsp
Worcestershire Sauce	1 tsp
Kosher Salt	To Taste
Black Pepper	To Taste

#### Method:

1. Place pickle relish, onion and capers in food processor, pulse until chopped together.
2. In a small bowl, combine all ingredients, mix to incorporate, season with kosher salt and pepper.

