



Crab Cakes with Peter Zemmer Riesling

INGREDIENTS:

- 1 tablespoon butter
- 1 tablespoon oil
- 1/2 cup finely diced peppers (we suggest a mix of red and green but you can use yellow or orange as well)
- 1 pound backfin crab
- 1 teaspoon kosher salt, plus more to taste
- 1 teaspoon black pepper, plus more to taste
- 2 teaspoons Old Bay seasoning
- 1 teaspoon dry mustard
- 1 egg
- 1 tablespoon mayonnaise (optional)
- Cocktail sauce (optional)
- Tartar sauce (optional)

HOW TO MAKE:

Step 1

Heat butter and oil in a skillet on the stovetop. Add diced peppers and sauté at medium heat until softened, about 5 minutes. Remove from heat.

Step 2

Place backfin crab in a mixing bowl and sift through to remove any trace shells. Add sautéed peppers, salt, black pepper, Old Bay and dry mustard and mix well. Add egg and mix well. Add mayo if additional binding is needed. Ball into 4 individual patties.

Step 3

Spray 12-inch skillet and place on stove under medium heat. Place (2) patties in pan for 5 minutes until the down-side has a brown coating. Flip and cook on opposite side for 5 minutes.

Step 4

Serve crab cakes on their own or as a sandwich. Garnish with cocktail sauce or tartar sauce. Or both!