



# AMY B'S CRAB CAKES

Presented by Chef Amy Brandt  
[amyb.org](http://amyb.org)



**OCTOBER IS VIRGINIA WINE MONTH**

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## INGREDIENTS

- 2 pounds jumbo lump crab meat
- 5 ounces white bread with crust removed
- 3/4 cups mayonnaise
- 1/2 cup of cream
- 2 eggs
- 1 tsp Dijon mustard
- 2 tsp salt
- 1/4 tsp white pepper
- 1/2 tsp baking powder
- 1/2 cup parsley chopped
- 1/2 cup green onion

## DIRECTIONS

Carefully pick through the crab meat to remove any remaining shell. Place in a large bowl. Keep cold.

In a food processor chop the bread to crumb size, add the mayonnaise, cream, eggs mustard, salt, white pepper and baking powder. Pulse until smooth. Add to bowl with crab along with parsley and green onion. Fold together.

Heat a large saute pan over medium-high heat and spray with pan coating. Pat out cakes and place in the pan. Turn when browned and place in preheated 350-degree oven for ten minutes. Serve immediately with remoulade.

## VIRGINIA WINE PAIRING

### Sauvignon Blanc

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Amy Brandt is considered a pioneer in local and seasonal resourcing, and supports the efforts of farmers and watermen on the Eastern Shore who bring superior products right to her door. She creates menus of simple fare with quality ingredients, using a light hand to allow them to shine to their best potential.



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