



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Crab Cakes with Texas Peachy Remoulade

The Texas Hill Country in the summer can be beastly hot and dry. Sometimes folks up here just hanker to get away to the coast for some fishing or jut quality beach time. When we go to the coast, we always stock up on that wonderful fresh crabmeat for the freezer, so that we can enjoy crab cake year 'round. Try our version with a really unique remoulade sauce on top. It combines the best of the Hill Country with the best of the Texas coast!

Makes 8 Crab Cakes.

### Crab Cakes:

1 large egg  
1 teaspoon Worcestershire Sauce  
Juice from 1 large lemon  
1 cup real mayonnaise  
1 teaspoon **Fredericksburg Farms German Stone Ground Mustard**  
1 tablespoon minced flat-leaf parsley  
1 pound jumbo lump crabmeat  
Finely ground bread crumbs  
Salt and black pepper to taste  
Melted Butter, for sautéing

### **Texas Peachy Remoulade:**

12 large garlic cloves, peeled and trimmed  
2 cups mayonesa (lime-flavored mayonnaise)  
¼ cup **Fredericksburg Farms German Stone Ground Mustard**  
3 green onions, minced, including green tops  
1-1/2 tablespoons minced Italian flat-leaf parsley  
1 large chipotle chile in adobo sauce, minced  
1 tablespoon freshly squeezed lemon juice  
1 tablespoon Worcestershire sauce

½ teaspoon red (cayenne) pepper

½ teaspoon sea salt or kosher salt

1/8 teaspoon black pepper

7 tablespoons **Fredericksburg Farms Homemade Peach Preserves**

Make the Texas Peachy Remoulade first. With machine running drop the garlic cloves through the feed tube of food processor to mince. Scrape down sides of bowl. Combine all remaining ingredients in work bowl of food processor fitted with steel blade and process until smooth. Refrigerate until ready to use.

To make the crab cakes, whisk the egg in a large mixing bowl until frothy. Add the Worcestershire Sauce, lemon juice, mayonnaise, mustard and parsley; whisk to blend well. Gently fold in the crabmeat, taking care not to break up the lumps. Add bread crumbs a little at a time, just enough to bind the mixture together. Add salt and pepper to taste. Pat the crab mixture into three ounce cakes.

Sauté the crab cakes in the melted butter over medium heat for two minutes per side, or until golden brown. Top with the Texas Peachy Remoulade Sauce, or serve it on the side.