

Crabcakes with Roasted Red Pepper Aioli—from Sunset Magazine years ago

- 12 oz. shelled cooked crab
- ¼ cup finely diced celery
- ¼ cup minced fresh chives
- ¼ cup mayonnaise
- 1 large egg
- 2 teaspoons Dijon mustard
- ¼ teaspoon hot sauce (like Tabasco)
- 1 ¼ cup panko or fine dried bread crumbs, divided

Sort through the crab and discard any bits of shell.

In a large bowl, combine celery, chives, mayonnaise, egg, mustard, and hot sauce. Mix well with a fork and add it to the crab and ¼ cup of panko. Stir gently, just to mix.

Put remaining panko in a shallow bowl or plate. Shape crab mixture into rounds of whatever size you prefer, turn in panko to coat on all sides. Place cakes slightly apart on a greased cookie sheet.

Bake at 475° F until golden brown, 15-18 minutes. Transfer cakes to a platter, top with Roasted Red Pepper Aioli. Garnish with fresh chives, if desired. Serve hot.

Roasted Red Pepper Aioli: In a small bowl, mix 1/3 cup mayonnaise, ¼ cup chopped, drained, canned roasted red peppers, 1 Tablespoon minced fresh chives, 2 Tablespoons lemon juice, and 1 teaspoon minced garlic. Makes about ½ cup.

