



Roma Cream Crab Cakes

Serve with Hot Pepperocotta Aioli

Hot Pepperocotta Aioli

1/2 cup premium part skim ricotta cheese

1/4 cup hot pepper relish

2 Tablespoons fresh lime juice

In a small container, stir above ingredients together until thick sauce forms. Set aside.

Crab Cakes

1 lb. container fresh crabmeat, cleaned, rinsed, well drained

1/3 cup minced red onion

1/4 cup chopped cilantro

1/2 cup crushed garlic croutons

2 Tablespoons whole grained mustard

2 Tablespoons hot or mild red pepper relish

1/4 cup part skim ricotta cheese

1 egg

1/4 cup all-purpose flour

Pinch of salt; black pepper or to taste

4 Tablespoons olive oil or as needed

Garnish: cilantro sprigs as desired

- Stir first 8 ingredients together to bind ingredients. Form into 8 patty-size cakes.
- In a shallow pan, season flour with salt and pepper; lightly coat crab cakes in flour mixture to coat both sides.
- Place oil in 12-inch non-stick skillet; hand place crabcakes into skillet, drop them away from you to avoid possible splash burns.
Use one or two spatulas to flip crabcakes; fry cakes for about 4 minutes per side over medium heat until golden brown and crispy on both sides. Drain on paper towels.
- Place on platter; serve with prepared Hot Pepperocotta Aioli. Garnish with fresh cilantro as desired. Yield: 8 crab cakes
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Recipe – Grand Prize Winner in Maggio Ricotta Contest

About the Recipe: Crabcakes are one of the most popular seafood dishes. These crab cakes have a mixture of delightful flavors and a crisp crust with a moist texture inside. They are a healthy choice because of their nutritional benefits. The peppered sauce adds an additional flavor bonus. Serve them as a first course or main entree.