Pecan-crusted Crab Cakes with Fresh Creamed Corn
Lynne Laino

Ingredients
2 lbs. lump blue crab meat
2 eggs
1 tablespoon fresh lemon juice
1 teaspoon lemon rind
1 cup Hellman’s mayonnaise
1 teaspoons yellow mustard
2 teaspoons Worcestershire sauce
1/2 teaspoon hot sauce
1 sleeve of saltines, crushed
3 cups finely crushed pecans
Canola oil for frying

Creamed Corn
8 ears of corn, cut from the cob (about 4 cups of corn)
3 tablespoons of butter, divided
1/2 cup diced sweet onion
2 tablespoons finely diced jalapeno
3/4 cup light cream
1/2 teaspoon salt

Preparation
In a large frying pan, melt 1 tablespoon of butter and cook the onion and jalapeno until very soft. Transfer to the bowl of a food processor or a blender. Melt 2 tablespoons of butter in the frying pan and add the corn, cook and stir frequently for 10 minutes and stir in the salt. Remove 1/4 cup of corn for garnish. Add the light cream to remaining corn, simmer for 5 minutes until slightly thickened. Cool slightly and add to the food processor. Process until almost smooth.

Pick through crab meat to remove any shells or cartilage. In a large bowl, whisk eggs and add the lemon juice, rind, mayonnaise, mustard, Worcestershire, hot sauce and crushed saltines. Stir together and gently toss in the crab meat. Form mixture into cakes. Put the crushed pecans in a rimmed baking sheet and coat each crab cake on each side.

Heat Canola oil in a large frying pan and cook the pecan crusted crab cakes until golden. Remove to paper towel lined baking sheet.

To serve, spoon creamed corn on a plate, top with the crab cake and sprinkle with the reserved corn. Serve immediately.