

SEAGLASS

WINE COMPANY

DUNGENESS CRABCAKES with TARRAGON AIOLI

SEAGLASS Sauvignon Blanc makes the perfect food companion with today's flavor-centric cuisine. Pair this crisp, refreshing wine with fresh Dungeness Crabcakes with Tarragon Aioli.

Crabcakes

These crabcakes are lightly seasoned. Use fresh bread crumbs instead of the typical dry crumbs for a lighter cake. Simply process French bread, crusts removed, in a food processor until fine.

- 1 lb. fresh Dungeness crab meat
- 1 ½ cups fresh bread crumbs
- 1 bunch chives, snipped
- ¼ cup finely diced red bell pepper
- 8 leaves basil, chiffonade or finely chopped
- 2 tbs. Dijon Mustard
- ¼ cup aioli or mayonnaise
- Tabasco, to taste
- Fresh ground black pepper, to taste

If the crab meat is excessively wet, squeeze out some of the liquid. In a bowl, combine the crab meat, 1 cup of the bread crumbs, chives, red bell pepper, basil, and mix. Add the mustard, aioli, Tabasco, black pepper, and mix again. Taste and add additional Tabasco and black pepper if desired. Shape the crab mixture into 8 equal sized cakes, about ¾" thick, and coat the top and bottom surfaces with the remaining ½ cup bread crumbs.



Tarragon Aioli

- 2 cloves garlic, minced
- 1 egg yolk
- 1 ½ tbs. lemon juice
- 1 bunch tarragon, rinsed, patted dry, and leaves picked
- ½ cup olive oil
- Salt, to taste
- Ground white pepper, to taste

Combine the garlic, egg yolk, lemon juice, and tarragon leaves in a food processor. Process until smooth. With the processor running, add half the olive oil drop by drop and the rest in a slow, steady stream. Add salt and white pepper, to taste. Refrigerate.

Enjoy with a glass of SEAGLASS Sauvignon Blanc.

