

Blue Olive – at Brasada Ranch
John Nelson

First part of the the three part segment I would like to demonstrate how to clean and shake a crab and tell some fun stories (doesn't take long)

Second part let's do some crab cakes my way. Recipe follows:

2 lbs crab meat
1/2 rib celery (minced)
2 green onion or chive (minced)
2 tbs fresh italian parsley (chopped)
1 tsp fresh dill (chopped) optional
1 large egg
1 tbs good quality mayonnaise
2 tsp dijon
1 tsp horseradish
2 dashes of tabasco
scant pinch of salt (crab is generally salty enough)
1/2 tsp baking powder

unbaked cracker meal to bind

very simply the way to a good crab cake is the through the process of combining the ingredients.

1. wisk all wet ingredients thoroughly
2. then add vegetables baking powder and once again mix thoroughly
3. now add crab meat very gently folding not to break chunks of meat apart
4. as you are folding in the crab meat sprinkle cracker meal just to a bound state but still wet (the cracker meal will continue to absorb so you don't want to much and make it dry)
5. form patties as you like
6. fry on both sides in real butter to a golden brown