



ships inn crab cakes

THIS DISH BY CHEF MARK GOTTWALD IS ONE OF THE MOST POPULAR AND MOST REQUESTED.

1 1/2 LB MAINE ALL-LEG CRABMEAT
3 TEASP. FRESH CHOPPED TARRAGON
3 TBLSP JULIENNE OF LEEK
6 CUPS CRACKER CRUMBS 3 TBLSP MAYONNAISE
3 TBLSP ROASTED SWEET CORN
6 DROPS TABASCO SAUCE
PINCH OF SALT

PRESS OUT EXCESS WATER FROM THE CRAB THEN LIGHTLY PICK CRABMEAT FROM SHELLS, BEING CAREFUL NOT TO BREAK UP ANY LUMPS. COMBINE ALL THE INGREDIENTS IN A LARGE BOWL AND DELICATELY TOSS WITH A RUBBER SPATULA UNTIL MIXED WELL. FORM MIXTURE INTO DESIRED SIZE CAKES AND COAT WITH CRACKER CRUMBS. SAUTE OVER MEDIUM HIGH HEAT IN OLIVE OIL AND BUTTER UNTIL OUTSIDE IS CRISPY AND INSIDE IS WARM, ABOUT 3 MINUTES EACH SIDE. SERVE WITH LOBSTER VINAIGRETTE UNDERNEATH.
LOBSTER VINAIGRETTE:

3 OZ. LOBSTER GLAZE
3 TSP. MUSTARD
6 TBSP. BALSAMIC VINEGAR

3 EGG YOLKS
12 OZ. OLIVE OIL
3 TEASP. LEMON JUICE COMBINE ALL INGREDIENTS IN A BLENDER EXCEPT OLIVE OIL AND LEMON JUICE AND BLEND. SLOWLY STREAM IN OLIVE OIL TO EMULSIFY. FINISH WITH LEMON JUICE, SALT AND PEPPER.