

Sage Crabcakes with Cranberry Aioli

Ingredients:

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| 8 oz lump crab meat | ½ cup mayo |
| 1 cup panko (breadcrumbs) | 1 tsp kosher salt |
| 1/3 cup scallions | 1/2 tsp coarse ground black pepper |
| ¼ cup finely chopped celery | 1/4 tsp ground mustard |
| 1 egg | 1/4 tsp paprika |
| 2 egg yolks | 1 1/2 tsp dried sage |
| 1 Tbsp white vinegar | ½ cup dried cranberries |
| ¾ cup canola oil | |

To make aioli:

In food processor, mix 2 egg yolks, slowly add ½ cup canola in. Mix thoroughly, mixture should become thick. Add in vinegar and cranberries until desired consistency of aioli.

To make crabcakes:

Thoroughly mix 1 egg, mayo, panko, scallions, celery and listed seasonings. Add in crab, if you would like a more chunky crab cake, do not overmix. Sear crab cakes in pan with remaining canola oil, on medium heat, approx 2 minutes perside, depending on thickness.