

Crab Cakes and Baby Greens with Lemon Vinaigrette

BON APPÉTIT DECEMBER 1998

Yield Serves 10 as first-course

Ingredients

3/4 cup plain dry breadcrumbs
1 pound fresh crabmeat, drained well, picked over
1/4 cup mayonnaise
3 tablespoons chopped fresh chives
1 tablespoon Worcestershire sauce
1 tablespoon Dijon mustard
1/4 teaspoon hot pepper sauce
1 large egg, beaten to blend
1/4 cup vegetable oil
12 cups mixed baby greens

Lemon Vinaigrette

Additional chopped fresh chives

Preparation

Line baking sheet with waxed paper. Place 1/2 cup breadcrumbs in shallow dish. Mix crabmeat, mayonnaise, 3 tablespoons chives, Worcestershire sauce, mustard, hot pepper sauce and remaining 1/4 cup breadcrumbs in medium bowl to blend. Season with salt and pepper. Mix in egg. Using 2 tablespoons for each, form crab mixture into twenty 1 1/2-inch-diameter cakes. Coat crab cakes with breadcrumbs in dish, pressing breadcrumbs to adhere. Transfer crab cakes to prepared baking sheet. Cover and refrigerate at least 1 hour and up to 6 hours. Heat oil in heavy large skillet over medium heat. Working in batches, add crab cakes to skillet and cook until golden brown and heated through, about 2 minutes per side. Transfer crab cakes to paper towel-lined plate. Place mixed greens in large bowl. Toss with enough Lemon Vinaigrette to coat. Divide greens among 10 plates. Place 2 crab cakes alongside greens on each plate. Drizzle 1 teaspoon vinaigrette over each crab cake. Sprinkle with additional chives and serve.

Lemon Vinaigrette

Ingredients

1/2 cup olive oil
3 tablespoons fresh lemon juice
1 tablespoon minced shallot
1 1/2 teaspoons Dijon mustard
1/2 teaspoon grated lemon peel
1/2 teaspoon sugar

Preparation

Whisk all ingredients in bowl to blend. Season with salt and pepper. (Can be made 1 day ahead. Chill. Bring to room temperature before using.)