

# MCCORMICK & SCHMICK'S

## SEAFOOD RESTAURANTS

### Dungeness Crab & Oregon Bay Shrimp Cakes

Yield: 12 cakes, 6 servings

¾ pounds Dungeness crab meat  
¾ pounds Oregon bay shrimp  
3 tablespoons chopped celery  
3 tablespoons chopped onion  
3 tablespoons mayonnaise  
1 egg, beaten  
Pinch cayenne pepper  
Pinch dry mustard  
2 tablespoons Dijon mustard, smooth  
1 tablespoon Worcestershire sauce

Pinch of pepper  
Pinch of salt  
Pinch of Old Bay seasoning  
½ cup Panko bread crumbs  
3 ounces freshly squeezed lemon juice  
Vegetable oil, for frying  
Lemon wedges, for garnish  
Fresh parsley sprigs, for garnish  
Tartar sauce (see below for recipe)

Make sure that the crab and bay shrimp are both well drained and dry. If necessary, squeeze them slightly to extract the excess water. Grind the celery and the onion in a food processor. Place the ground celery and onions in a large bowl and add the shrimp, mayonnaise, eggs, cayenne, dry mustard, Dijon mustard, Worcestershire sauce, salt, pepper, and Old Bay seasoning. Add in three-quarters of the Panko bread crumbs and blend. Fold in the crab. *Do not over-mix*. Form into 4-ounce patties. Place on a sheet pan or cookie sheet and sprinkle with the remaining Panko. Let the cakes refrigerate for at least an hour, but no more than 2 to 3 hours. These cakes can be deep-fried, pan-fried, or lightly drizzled with oil and baked in a 400°F oven. Serve with tartar sauce and garnish with lemon and parsley. If deep frying, fry until cakes are a deep golden brown; if pan frying, fry 3 to 4 minutes per side, until the cakes are a golden brown.

#### Tartar Sauce

Yield: 3 cups

1/3 cup finely minced celery  
1/3 cup finely minced onion  
2 cups mayonnaise, homemade or purchased  
2 tablespoons freshly squeezed lemon juice  
1 teaspoon Worcestershire sauce  
Pinch of salt  
Pinch of dry mustard  
Pinch of pepper  
2 tablespoons dill pickle relish

Combine all ingredients and mix well.

