



Telaya Crab Cakes with Roasted Red Pepper Marmalade **Chef Ali Hunziker suggested pairing with 2018 Grenache Blanc**

Crab Cake Ingredients:

- 2 Tablespoons Shallot, minced
- 1 Tablespoon vegetable oil
- 3/4 cup Mayonnaise
- 1 Egg, beaten
- 1/4 cup Whole Grain Mustard
- 1 1/2 Tablespoon Parsley, chopped
- 1 1/2 Tablespoon Chives, minced
- 3/4 tsp Hot Sauce
- 1 Tbsp Old Bay Seasoning
- 1 1/4 lbs Lump Crabmeat, picked
- 1 cup Panko Bread Crumbs
- 1/4 tsp Salt
- 1/4 tsp ground Black Pepper
- Canola Oil, as needed

Directions:

Sweat the shallots in the 1 tablespoon of vegetable oil in a small sauté pan over medium until translucent. Cool.

Combine the shallots, mayonnaise, egg, mustard, parsley, chives, hot sauce, and Old Bay. Fold the mixture into the crabmeat without shredding. Fold in the panko and season with salt and pepper.

Divide the mixture into 2 ounce cakes, about 1/3 cup. Form the cakes approximately 2 inches in diameter and 1 inch thick.

Heat a sauté pan over medium high heat, add the oil and coat the bottom of the pan. Sauté the crab cakes until golden brown and cook through, 2 minutes on each side. Drain briefly on a paper towel and serve topped with the roasted red pepper marmalade.

Roasted Red Pepper Marmalade:

1/2 Red Onion, minced
1 Tablespoon Olive Oil
2 Roasted Red Peppers, peeled and seeded, minced (canned works perfectly!)
1 Tablespoon Chives, minced
Salt to taste
Ground Black Pepper to taste

Directions:

Sweat the onion in the oil until translucent over medium heat. Cool to room temperature.

Combine the onions, peppers and chives. Season with salt and pepper. Allow the mixture to marinate for at least 30 minutes, overnight preferable.