

# Seafood Charlie Recipe

## Japanese-Style Crab Cakes

A Seafood Charlie Recipe

Prep: 20 minutes plus standing and chilling

Cook: 10 minutes

Serves: 6

### Ingredients

1 large egg  
1 cup avocado oil mayonnaise  
2 teaspoons seasoned rice vinegar  
1 teaspoon citrus seasoned panko dressing & sauce  
1/2 pounds refrigerated jumbo lump or canned crabmeat, drained and picked through  
2 shallots, minced  
1 1/2 cups panko breadcrumbs  
2 tablespoons drained pickled ginger  
1/2 cup canola oil  
1 avocado, pitted, peeled and sliced  
1 sheet nori, cut into 1/4 x 1-inch strips (optional)  
Black and/or white sesame seeds and chili powder for garnish (optional)

### Recipe

1. In medium bowl, whisk egg; stir in 1/2 cup mayonnaise, vinegar and ponzu until well combined. Gently fold in crabmeat, shallots and 3/4 cup breadcrumbs, being careful not to break up the crabmeat; let stand 10 minutes.
2. Line rimmed baking pan with plastic wrap; place remaining 3/4 cup breadcrumbs in shallow dish. Form crabmeat mixture into 12 (2-inch) cakes; lightly coat with breadcrumbs and place on prepared pan. Cover and refrigerate 30 minutes.
3. In blender, puree ginger and remaining 1/2 cup mayonnaise until smooth.
4. In large nonstick skillet, heat oil over medium heat. In batches cook crab cakes 5 minutes or until golden brown, turning once.
5. Serve crab cakes topped with mayonnaise mixture and avocado; garnish with nori, sesame seeds and chili powder, if desired.