



# Roasted Corn Crab Cakes with Cholula Buerre Blanc

## WHAT'S NEEDED

### Ingredients:

#### For Crab Cakes:

- 1 cup uncooked corn
- ½ lb. jumbo lump crabmeat
- ½ onion, finely diced
- 1 bunch cilantro, chopped
- ½ cup Cholula Original or Chili Lime Hot Sauce
- 1 egg
- 1 cup Cotija or Parmesan cheese, grated
- 1 cup panko bread crumbs
- salt and pepper to taste

#### For Cholula Buerre Blanc Sauce:

- 1 lb. butter, cubed
- 1 cup white wine
- 1 ½ cups Cholula Original or Chili Lime Hot Sauce
- 1-2 shallots, sliced
- 1 lemon, peeled
- 1 tbsp. crushed black pepper
- 2-3 bay leaves

#### For Crab Slaw:

- 1 cup julienne carrot
- ½ onion, thinly sliced
- ½ bunch cilantro
- 1 jalapeno, chopped
- 1 lemon, juiced
- 2 tbsp. Cholula Original or Chili Lime Hot Sauce
- 1 tbsp. honey
- ½ lb. jumbo lump crabmeat

## HOW TO MAKE

### Preparation - 6 to 8 servings

#### Crab Cakes:

1. Sauté the corn and onions until translucent, then add the lump crabmeat and heat through.
2. Take off the heat and add Cholula Hot Sauce and egg. Work it together with a spoon. Add the bread crumbs and cheese. Add the cilantro last and season with salt and pepper.
3. Place in the cooler to chill. Once cool, add ½ pound of jumbo lump to the mix and gently fold together and form the 3 oz. Crab Cakes and set aside.

#### Cholula Buerre Blanc Sauce:

1. Add the white wine, Cholula Hot Sauce, shallots, bay leaves, black pepper, and lemon in a heavy sauce pot and reduce until thick syrup is achieved.
2. Lower heat and begin adding the cubed butter a little at a time to create an emulsion.
3. Once all butter is incorporated, strain through a fine mesh strainer and reserve warm.

#### Crab Slaw:

1. Add the ingredients to a mixing bowl and incorporate season with salt and pepper. Set aside and cool.

To cook the Crab Cake patties, place a large sauté pan or skillet over medium-high heat. Pour in enough vegetable oil to come 1/2 inch up side of pan. When oil simmers, add prepared crab patties. Cook, turning once, until light golden brown on both sides, about 2 minutes a side. Transfer to paper towels to drain. Arrange on a plate and pour Cholula Buerre Blanc Sauce over & around each Crab Cake. Serve with a side of the Crab Slaw.

