



## Crab and Mango Cake

Serves 4

½ pound jumbo lump crabmeat  
½ pound claw crabmeat  
¼ cup diced red onions  
¼ cup diced celery  
¼ cup red bell pepper  
½ cup diced mango  
½ cup mayonnaise  
¼ cup Creole mustard  
¼ cup chopped parsley  
1 egg  
1 cup bread crumbs  
1 cup oil  
Salt and pepper to taste

In a mixing bowl combine all ingredients except the bread crumbs and oil. Blend carefully, being careful not to break the lumps of crabmeat. Dust in enough bread crumbs to hold the mixture together and pick up most of the moisture. Form the crab mixture into round patties, approximately one half inch thick and two and a half inches in diameter. Coat the outside of each crab cake lightly with remaining bread crumbs and pan fry in oil on each side until golden brown. Serve with Chipotle remoulade sauce.

## Chipotle Remoulade Sauce

1 cups mayonnaise  
¼ cup Creole mustard  
½ tbsp lemon juice  
2 tbsp chipotle paste  
Salt and black pepper to taste

To make chipotle paste, purée 1 can of chipotle peppers in a blender. In a mixing bowl, combine all ingredients, whisking well to incorporate the seasonings.