

Cory York puts a new twist on seafood at Orlando's deep blu seafood grille.

MATTE



## CRAB CAKES

Makes 10 3-ounce crab cakes

- 1 whole egg
- 1 egg yolk
- 2 cups mayonnaise
- 1 tablespoon fresh lemon juice
- 1 tablespoon Old Bay Seasoning
- 1 teaspoon chopped chives
- 1 teaspoon chopped fresh parsley
- 1 teaspoon Dijon mustard
- 1 loaf white Pullman bread  
(available in specialty stores)
- ½ cup minced onion
- 2 pounds fresh crabmeat
- Fresh lemon wedges, for plating

Combine the egg, egg yolk, mayonnaise, lemon juice, Old Bay, chives, parsley and Dijon mustard in a large mixing bowl. Blend thoroughly. Reserve ⅓ of the mixture in a separate container for plating.

Remove the crust from the white Pullman loaf. Dice the decrusted bread into small pieces. Wearing rubber gloves, incorporate 1 cup of the diced bread into the remaining ⅔ of the dressing. Add minced onion and mix thoroughly.

Drain the crabmeat through a strainer and remove any shell pieces. Be careful not to break apart the crabmeat. Add 1 pound of crabmeat to the bread mixture and fold gently. Add remaining crabmeat and fold again.

Portion the crabmeat mixture into 3-ounce balls and place them on a non-stick baking pan. Bake for 10 minutes at 350 degrees. Serve with remaining mayonnaise dressing and lemon wedges.