

Featured Recipes from Down Home : Downtown



Crab Cakes with Sherry Mayonnaise

Josh Silvers, featured in *Down Home : Downtown*

Sherry Mayonnaise

$\frac{3}{4}$ cup mayonnaise, preferably Best Foods or Hellman's brand

2 teaspoons sherry vinegar

$\frac{1}{2}$ teaspoon sweet Hungarian paprika

Pinch of cayenne pepper

Crab Cakes

12 ounces fresh lump crabmeat, picked over for shells

$\frac{1}{2}$ cup mayonnaise, preferably Best Foods (or Hellman's)

3 tablespoons finely chopped red bell pepper

3 tablespoons finely chopped celery

2 tablespoons finely chopped red onion

1 tablespoon chopped fresh flat-leaf parsley

1 tablespoon fresh lemon juice

Kosher salt and freshly ground pepper to taste

About $1\frac{1}{2}$ cups panko (Japanese bread crumbs)

About $1\frac{1}{2}$ cups rice bran oil or canola oil for frying

For the mayonnaise: In a small bowl, combine all the ingredients and stir to blend. Cover and refrigerate for up to 2 weeks.

For the crab cakes: In a medium bowl, combine the crabmeat, mayonnaise, bell pepper, celery, onion, parsley, lemon juice, salt, and pepper; mix well. Add the panko gradually, a few tablespoons at a time, until the consistency is dry and slightly tacky to the touch. Form into 8 cakes about $2\frac{1}{2}$ inches wide and coat with more panko. In a large skillet, heat $\frac{1}{4}$ inch oil over high heat until it shimmers. Add the crab cakes, working in batches if necessary to avoid crowding pan. Cook until nicely browned, about 3 minutes on each side. Using a slotted metal spatula, transfer to paper towels to drain briefly. Place 2 crab cakes on each of 4 salad plates, and serve with the sherry mayonnaise on the side. *Makes 4 first-course servings*

Wine Pairing: [Reserve Chardonnay, Russian River Valley](#) (94 points, *Wine Spectator*, May 2009)



Dungeness Crab-Stuffed Avocado with Mango and Red Chile Dressing

Jeff Mall, featured in *Down Home : Downtown*

Red Chile Dressing

½ cup mayonnaise

¼ cup Mae Ploy Sweet Chilli Sauce

Grated zest and juice of 2 limes

¼ teaspoon Tabasco sauce

1 tablespoon minced fresh chives

Kosher salt and freshly ground pepper to taste

Crab Salad

2 ripe avocados, halved lengthwise and pitted

1 ripe mango, peeled and cut from the pit

8 ounces fresh lump Dungeness crabmeat, picked over for shell

2 tablespoons minced fresh chives

Kosher salt and freshly ground pepper to taste

For the red chile dressing: In a small bowl, combine the mayonnaise, chilli sauce, lime zest and juice, Tabasco sauce, and chives. Stir to blend. Season with salt and pepper.

For the crab salad: Scoop the flesh from each avocado half, reserving the skin. Cut the avocado flesh and the mango flesh into ¼ inch dice. In a medium bowl, combine the crab, mango, and chives. Add all but about ¼ cup dressing and mix gently to coat. Gently fold in the diced avocado. Place 1 avocado skin on each of 4 plates, spoon crab salad into each half (you may have extra salad), and drizzle with the remaining dressing. *Makes 4 first-course servings*

Wine Pairing: [Chalk Hill Chardonnay, Estate Vineyards](#) (90 points, *Wine Enthusiast*, October 2009)