

Pretzel Crusted Maryland Style Crab Cakes



FEATURED PRODUCTS:
MENU PARTS: Entrees

DIRECTIONS

1. Thaw and dredge the Gourmet Seafood and Crab Cakes in ground pretzel.
2. Sauté lightly in butter and finish in the oven. Cook to an internal temperature of 165°F.
3. For the sauce; Use a small sauce pot to reduce the white wine and shallots. Add the cream and reduce by two thirds. Whisk in the butter and add the lemon juice, mustard and adjust seasoning as desired.
4. Garnish with micro greens and serve!

INGREDIENTS

2	Each	<u>Gourmet Seafood & Crab Cake</u>
1	Cup	Pretzels, Coarse, Ground
1	Tablespoon	Butter, Clarified
Sauce		
1/4	Cup	White Wine
1/2	Each	Shallot, Fine Dice
1/8	Cup	Heavy Cream
2	Tablespoons	Butter, Unsalted
1	Wedge	Lemon, Fresh, Juiced
1	Tablespoon	Deli Mustard
To Taste		
		Salt
Garnish		Micro Greens