

# Gourmet Crab Cake Arepas Roasted Corn Relish & Pickled Jalapenos



## INGREDIENTS

2	Each	<u>Gourmet Seafood &amp; Crab Cake</u>
2	Each	Arepas, Homemade or Prepared
1	Tablespoon	Butter
		Corn Relish:
1	Ear	Yellow Corn, Roasted, Cut off Cob
1	Each	Tomato, Roma, Small Diced
1/4	Each	Red Onion, Small Diced
1/2	Each	Jalapeno, Finely Sliced
1	Clove	Garlic, Chopped
1	Sprig	Parsley, Chopped
1	Teaspoon	Red Fish Seasoning
1	Teaspoon	Vinegar, Red Wine
2	Tablespoons	Mayonnaise
		Pickles Jalapenos & Onions:
1	Each	Jalapenos, Thinly Sliced
1/4	Each	Small Red Onion, Sliced into Thin Rings
1/2	Cup	Water
1/2	Cup	White Distilled Vinegar
3	Tablespoons	Sugar
2	Teaspoons	Sea Salt

FEATURED PRODUCTS:.

MENU PARTS: Appetizers, Chefs Favorites, Entrees

## DIRECTIONS

1. Prepare the pickled jalapenos and onions ahead of time by placing the jalapenos, onions and garlic in a jar. In a small saucepan place the water, vinegar, salt and sugar and bring to a boil to dissolve the brining solution. Pour the hot solution over the jalapenos and onions and let cool to room temperature.
2. Prepare the corn relish by roasting the corn and mixing all oil the ingredients together.
3. Thaw and sear the crab cakes in a nonstick sauté pan with butter until golden and the internal temperature reaches 165°F.
4. Heat up the Arepas in the pan after the cakes come out. You can serve them open face or pita style by par slicing the Arepas 2/3rds way through the middle and stuffing the cake, relish and jalapenos into the Arepas. Serve hot.