

Chef from the Hood Recipes



Chef:

Lucas Martin & Karen Savage Martin

Restaurant:

K & L Bistro, Sebastopol, CA

Recipe:

K & L Bistro's Crab Cakes!

Ingredients:

1 pound fresh Dungeness crabmeat
1 bunch, chopped chives
(reserve 2 T. for remoulade)
1/4 cup garlic mashed potatoes
1 large egg
pinch of cayenne
dash of lemon juice
pinch of salt (if needed)
1 cup +/- good quality breadcrumbs
(Panko brand recommended)
clarified butter (it doesn't burn) or
peanut, grapeseed or canola oil

.
Chefs Karen and Lucas Martin serve their fresh
. Dungeness crab cakes with housemade remoulade,
. salad and seriously addictive French fries at their new
. Sebastopol bistro. The Los Angeles Times called K & L
. Bistro's fries "worth a detour all on their own." The
. popular crab cakes like most of the entrees at K & L are
. surprisingly under \$20.

.
Mix together (except salt, breadcrumbs & butter). Taste &
. add salt if needed. Form mixture into 8 little patties. Push
. into breadcrumbs. Coat bottom of sauté pan with the
. butter or oil. Heat until shimmering. Add cakes. Cover &
. lower heat. Cook 3 minutes. Flip & repeat - cakes should
. be golden brown.

.
K & L serves this remoulade with their crab cakes:

Mix together:

. 1 cup homemade mayonnaise
. 2 tablespoons plain whole milk yogurt
. 1 tablespoon chopped fresh tarragon
. 3 tablespoons chopped Italian flat leaf parsley
. 2 tablespoons drained & rinsed capers
. 2 tablespoons chopped chives.
. Add lemon juice, salt & pepper to taste.