

## Chef from the Hood Recipes



**Chef:**  
David Sypnicki

**Restaurant:**  
One-Fifty-Four

**Recipe:**  
Dungeness Crab Cake

### Ingredients

**For 4 crab cakes:** 1 large, local egg  
1 pound crabmeat picked from fresh cooked Dungeness crab from Fiesta or Pacific's crab pot.  
1/3 cup mayonnaise  
1/4 cup finely chopped green onion (just green part)  
1/2 teaspoon fresh-squeezed lemon juice  
1/8 teaspoon Tabasco Sauce  
pinch of freshly ground black pepper  
1 3/4 cups Panko (Japanese bread crumbs)  
peanut or canola oil for pan frying

Combine crab, egg, mayo, onion, lemon juice, Tabasco and pepper in a large bowl. Add 1/4 cup of the Panko. Mix well and form into 4 patties. Turn each patty into the remaining Panko to coat. Set uncooked crab cake patties aside; fry after you make salsa. (See frying info below.)

**For the salsa:** kernels cut from 1 ear of corn (or 1/2 cup of frozen corn kernels if fresh is not available)  
3 fresh shallots AND 2 fresh cloves garlic, minced  
2 tablespoons olive oil  
1 diced fire-roasted red bell pepper  
1 diced avocado; 1 teaspoon chili powder  
3 slices crispy cooked applewood smoked bacon  
salt & freshly ground black pepper, to taste

In a small saucepan, sauté corn, shallots and garlic in olive oil for 3 to 4 minutes. Add to a bowl containing the avocado, bell pepper, cilantro, chopped bacon and chili powder. Mix well. Add salt and pepper to taste.

**To serve:** Warm 4 serving plates in the oven while it heats to 350°. Generously coat the bottom of a sauté pan with canola or peanut oil. Heat on medium-high flame. Fry each side of cakes until golden. You may finish cakes to a firmer texture by placing sauté pan with cakes in oven for 5 minutes. Serve, topped with salsa on the warmed plates.

### With Avocado-Applewood Smoked Bacon Salsa!

Chef David Sypnicki's crab cakes bring together some of the Pacific Coast's best ingredients. Dungeness crab, avocado, fire-roasted red bells, corn, bacon... can there possibly be any combo more delicious? (At One-Fifty-Four, David also adds a topping of micro greens and little bit of creamy chipotle aioli to the plate.) Serves 4, 1 large cake per plate.