



DE LOACH  
VINEYARDS

*The Russian River Valley Original*

## CRAB CAKES WITH CITRUS MAYONNAISE

SERVES 8

### INGREDIENTS FOR CRAB CAKES:

2 lb Dungeness crab, cleaned and shelled  
1 cup Panko bread crumbs (available in Asian section of most markets)  
2 large eggs, beaten  
2/3 cup mayonnaise  
2 Tablespoon parsley, minced  
2/3 cup scallions, minced  
1/3 cup DeLoach Vineyards Chardonnay  
1 teaspoon Worcestershire sauce  
2 teaspoon dry mustard  
1 teaspoon kosher salt  
1/2 teaspoon ground white pepper  
3/4 teaspoon Tabasco sauce or to taste  
Clarified butter or light olive oil for frying

### DIRECTIONS:

Gently mix all ingredients together, except butter or oil. Form into 16 small cakes and sauté until golden brown (about 3 minutes each side).

### INGREDIENTS FOR CITRUS MAYONNAISE:

2 eggs  
4 egg yolks  
1 teaspoon dry mustard mixed with 1/2 t cold water  
1/2 cup shallots, minced  
2 Tablespoon white wine vinegar  
1-2 blood orange, peeled, seeded and chopped, juice reserved  
1 Tablespoon grated orange zest  
1 teaspoon kosher salt  
1/2 teaspoon white pepper  
1 1/2 cups peanut oil or as needed

### DIRECTIONS:

Process all ingredients except oil in food processor until yellow and foamy. Add a tablespoon of oil and mix. Add remainder of the oil in a thin stream until sauce is of desired thickness. Add orange juice as needed.