

Alaska Dungeness Crab Cake Benedict



Preparation Time: 10 minutes

Cook Time: 30 minutes

Servings: 4

Ingredients:

· Crab Cakes:

- o 12 oz fresh Dungeness crab meat or your favorite crab, cooked
- o 4 tablespoons celery finely diced
- o 2 tablespoons fresh cilantro chopped
- o 1 tablespoon chives finely chopped
- o 3 tablespoons mayonnaise add a touch more if the cakes need more binding
- o 1 cup panko breadcrumbs
- o 2 tablespoons olive oil

· Poached Eggs:

- o 4 large eggs

· Hollandaise Sauce:

- o 3 large egg yolks
- o 1 tablespoon lemon juice
- o 1/2 teaspoon kosher salt
- o 1/8 teaspoon cayenne pepper
- o 8 tablespoons unsalted butter

· For Serving:

- o 2 English muffins

- o 2 tablespoons chopped chive

Description:

Prepare the Crab Cakes:

1. Pick through the crab meat and remove any shells. Carefully remove any excess liquid by straining or dabbing the crab meat with a clean paper towel.
2. Combine the crab, celery, cilantro, and chives in a bowl and stir.
3. Add the mayonnaise and stir until it is well incorporated.
4. Form into small patties about 3 inches wide and about 1 inches high. If you have a 3-inch ring mold, this will make it easier. You should have enough for 4 crab cakes.
5. Refrigerate at least 30 minutes or until ready to cook and serve.

Prepare the Poached Eggs:

1. Prepare a bowl with ice water and set to the side.
2. Bring a deep sided sauté pan filled with water to a boil.
3. Lightly salt the water when it comes to a boil, then lower heat to a simmer.
4. Crack an egg into a ramekin. Swirl the simmering water, bring the ramekin close to the surface of the water, and gently drop the egg in. Repeat with remaining eggs. Cook until the eggs are softly set, about 3 minutes, then use a slotted spoon to transfer the eggs into the ice bath.
5. Set aside until ready to serve. If preparing in advance, keep in the refrigerator; this can be done the night before.

Prepare the Hollandaise Sauce:

1. Melt the butter slowly over low heat until melted.
2. Place egg yolks, lemon juice, salt and cayenne pepper in the blender. Blend on medium speed until the eggs are light in color.
3. Lower blender speed to low, and while blending, slowly drizzle in the butter in a slow stream. Blend until the sauce is your desired thickness, perfect for a thick drizzle. Transfer to a small bowl, and keep warm -- you can place in a warm spot or in a bowl of lukewarm water.

Make the Crab Cake Benedict:

1. When you are ready to cook the crab cakes, pat the tops and bottoms of the crab cakes with the panko crumbs.
2. Heat olive oil in a skillet over medium-high heat.
3. Add the crab cakes and cook for about 2-3 minutes per side, flipping the crab cakes gently to help them retain their shape, until the cakes are golden brown on both sides.
4. While the crab cakes are cooking, slice the English muffins in half and toast the 4 halves.
5. Reheat the poached eggs by dropping them gently in a bowl of hot water. Transfer the eggs with a slotted spoon to a paper towel lined plate and gently dab off any water.
6. Place crab cakes on the toasted English muffins. Top with poached eggs. Drizzle with hollandaise sauce, and garnish with chives. Serve immediately.

Recipe credit: Liren Baker of [Kitchen Confidante](#)