



MAUI ONION CRUSTED CRAB CAKES WITH SWEET ONION AIOLI AND SOUTHERN COMFORT ONION RELISH

Chef David Paul ~ David Paul's Island Grill

Serves 4

Crab Cake Mix

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|--------|--|--------|---------------------|
| 1 lbs. | Crab meat (preferably lump crab meat),
drained of water and picked through for shells | ¼ C | Fine diced celery |
| 1 C | Mayonnaise | 1 | Egg, whole |
| 2 Tbsp | Lemon juice | 4 Tbsp | Panko flake |
| 1 tsp | Lemon zest | 2 tsp | Kosher salt |
| ¼ C | Fine diced Maui Onion | 1 tsp | Ground black pepper |

Crab Cake Crust

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|-------|---|-------|-------------------------------|
| 1 C | Dried Maui Onion rings,
crushed into fine pieces | 1 tsp | Ground black pepper |
| 1 C | Panko flakes | 3 | Eggs, whole and lightly mixed |
| 1 tsp | Kosher salt | 2 C | All purpose flour |
| | | 4 C | Salad oil for frying |



Sweet Onion Aioli

1	Egg	2 Tbsp	White balsamic vinegar
1 Tbsp	Dijon mustard	1 C	Salad oil
1 Tbsp	Lemon Juice	1 tsp	Kosher salt
2 Tbsp	Caramelized Maui Onions	1 tsp	Ground black pepper
1	Clove garlic		

Southern Comfort Onions

1	Maui Onion sliced into thin rings, soaked in cold water overnight	1 C	Water
1 C	Southern Comfort	1 Tbsp	Brown sugar
1 Tbsp	White balsamic vinegar	1 tsp	Kosher salt

Method

Mix all ingredients for crab cake together and chill. Once chilled, divide into 8 equal portions and shape into cakes.

Mix all crust ingredients together, keeping flour and egg in separate containers. Roll cakes in flour first, then coat with egg mixture and then in onion crust.

Preheat cooking oil to 325 degrees on stovetop in a deep 6" or 8" sauce pan. Carefully place the crab cakes in hot oil a few at a time and fry until golden brown. Remove from oil and place on a paper towel-lined pan, season with salt and place in a warm oven while you cook the remaining cakes.



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CONTINUED FROM PREVIOUS CARD

For aioli, place all ingredients except oil in a blender and blend on medium speed until fluffy and creamy in color. While still blending, add oil in a slow steady stream. Aioli should be thick and rich like mayonnaise.

For onions, drain soaked onions and place in a small sauce pan with Southern Comfort, water, vinegar, sugar and salt and bring to a gentle boil. Simmer for 4 to 5 minutes and remove from heat. Place all ingredients in a container and refrigerate until cool (may be made days in advance).

To assemble, place a dollop of aioli on a small plate and put a warm crab cake on aioli and another dollop on top of crab cake. Garnish with pickled onions and serve.

