



### **Crab Cakes with Five-Citrus Sauce**

8 oz. fresh Dungeness Crab or canned  
1 lemon  
2 Tbl. chopped leeks  
1 lime  
2 Tbl. chopped Italian parsley  
1 grapefruit  
¼ cup Panko breadcrumbs  
1 orange  
¼ cup plain yogurt  
1 blood orange  
1 Tbl. Dijon mustard  
1 Tbl. red wine vinegar  
Salt and pepper to taste  
2 Tbl. olive oil  
2 Tbl. melted sweet butter

#### **Preparation:**

Mix crab, parsley, breadcrumbs and leeks together in a bowl. In another bowl mix together mayonnaise, mustard and fold into crab mixture. Season with salt, pepper and mix. Form patties into desired sizes and place onto a plate; keep refrigerated until needed.

Peel the citrus and section each of the citrus into a food processor. Blend lightly just until mixed, add in the olive oil, salt and pepper to taste. Set aside until needed.

In a sauté pan melt butter over medium heat. Place the crab cakes into the pan and brown on each side (about 2-4 minutes per side). Hold cakes in a warm oven until needed. Spoon the citrus sauce onto plates and arrange cakes on the sauce.

Yields 4 appetizer servings.

We suggest that you serve this with the Harvest Moon Winery Russian River Valley Sparkling Gewurztraminer Brut.

Thanks to Derek's Parkside Café in Santa Rosa for the base of this recipe.