



Crabcakes

Serves 4

2 tablespoons Potlatch or Old Bay seasoning
4 tablespoons panko breadcrumbs
6 tablespoons mayonnaise
1 pound crab meat (Dungeness or Blue Crab)
3 tablespoons butter
lemon wedges

Mix the panko, mayo and seasoning together. Gently pick through the crab meat to remove any remaining bits of cartilage or shell, trying to keep the crab pieces as intact as possible. Add to the mayonnaise mixture and toss gently until fully mixed. Divide mixture into 4 and gently press into disc shapes.

In a 10" non-stick sauté pan, heat 3 tablespoons of butter over high heat. When the butter has lightly browned, add the crab cakes and reduce heat to medium. Cook for 5-7 minutes or until the edges begin to brown and crisp. Gently flip the cakes and place the entire pan in an oven set to 350 degrees. Cook another 7-10 minutes to allow the cakes to heat through.

Serve with a lemon wedge, if desired.

King Crab Cobb Salad

Serves 4

2 large ripe tomatoes, cored and diced
Salt
Red Wine Vinaigrette (below)
2 heads Belgian endive or 1 head chicory, chopped
1 bunch watercress, trimmed
2 avocados, pitted, peeled, and thinly sliced
2 pounds king crab legs, shelled and cut into 1/2-inch pieces
4 hard-boiled eggs, sliced
1 lemon, quartered
Freshly ground pepper

Season the tomatoes with salt and toss with half of the vinaigrette. Let marinate for 10 minutes.

Divide the endive, watercress, avocados, crabmeat, hard-boiled eggs, and lemon equally among 4 plates. Drizzle the remaining vinaigrette over the salads and season with salt. Divide the marinated tomatoes among the salads and season with freshly ground pepper.



Roasted Crabs

Serves 4

2 whole Dungeness Crabs, precooked, top shell removed, lungs and organs discarded and cut into quarters
8 tablespoons butter, room temperature
Salt
2 tablespoons oil
1 bunch flat-leaf parsley, roughly chopped
2 garlic cloves, minced
1 shallot, diced
2 fresh rosemary stems (optional)
2 bay leaves (optional)
2 red onions, cut into wedges
1 pound squash, such as delicata, sliced 1/2 thick, skin-on
1 broccoli head, cut into florettes, blanched in salt water
1 baguette for serving

Preheat oven to 450. Combine butter with oil, parsley, garlic and shallot to make a thick paste, season with salt. Combine butter with remaining ingredients in a large bowl and mix until evenly coated. Alternatively, pulse butter with whole shallots, garlic, and parsley in a food processor to form a chunky paste.

Pre-heat a large cast iron pan on the stove-top. Add the crab and vegetables to the pan and immediately place in a 450 degree oven. Cook for approximately 10 minutes, then turn the oven to Low Broil and cook another 5-10 minutes until the crab shells are charred and the vegetables are cooked through.

Remove from the oven and serve hot in the pan with crusty bread.

Red Wine Vinaigrette

Makes about 2 cups

1/4 cup whole grain mustard
1/2 cup red wine vinegar
2 garlic cloves, grated
1 cup extra-virgin olive oil
Salt

Combine all ingredients and whisk well to combine.