

Blu, the Restaurant  
Chef: Joe Lang  
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### **Mushroom Crab Cake**

2 lbs. Jumbo Lump Crab  
1 lb. Ground Cremini Mushrooms, cured with 1 Tbsp. Salt  
3 Eggs  
¼ C. Parsley, chopped  
2 Tbsp. Thyme, chopped  
½ tsp. Cayenne Pepper  
½ tsp. Tabasco  
1 Tbsp. Salt  
1 C. Red Onion  
1 C. Celery, diced  
1.5 C. Panko + 2 C. reserved to bread  
2 C. Mayo  
2 oz. Butter

In mixing bowl, gently combine all ingredients.  
Do not overmix.

Take a handful of mix (roughly 4-5 ozs.) and coat with panko.  
Form mixed ball into a cake.  
Using a small skillet, under low/medium heat, melt 2 oz. of butter.  
Place cake in hot butter and cook for five minutes on each side.  
Serve over salad/slau/simply by itself!