

May / June 2013 www.alanyc.org

NEW YORK

NEW YORK

member profile 12
Patricia Isaacson

education 14
**Sneak Peek:
Bridges to
Leadership**

special events 20
Summer Party



recipe corner

Thai Green Curry Crab Cakes



David McCann

This Old Chef

DavidMcCann@ThisOldChef.com

I'm a big believer in letting the taste, texture, and ... je ne sais quoi ... of a main ingredient shine through. For years, I have been a proponent of crab cakes that taste almost solely of crab. I know the extra add-ins are frequently there to stretch the not-inexpensive crab meat, but since it's not an everyday meal, but rather a celebratory splurge, why not go wild and let the crab shine?!

While teaching a cooking class in Bronxville, New York, I was asked to develop some variations on the basic recipe. This got me thinking about various cultures that use crab and other shellfish in highly spiced dishes and what ingredients might enhance, rather than overwhelm, the delicate sweetness of America's legendary "beautiful swimmers." I had an "Aha!" moment when I thought about a favorite Thai green curry that uses shrimp. The

result made the crab purist in me very happy and I hope it'll make you happy as well.

THAI GREEN CURRY CRAB CAKES

(Makes 16 hors d'oeuvres or 8 main course-sized cakes)

- 1 pound lump (not jumbo) fresh crab
- 1 rib celery diced very fine
- 1 Scallion minced very fine (green and white parts)
- 1 large egg
- 1 tablespoon green curry paste
- 2 tablespoons mayonnaise
- 1/3 cup Panko breadcrumbs, plus more for dredging
- 1/3 cup finely shredded Thai (or regular) basil
- Unsalted butter and oil for frying



- 1) Thoroughly combine celery, scallion, egg, curry paste, mayonnaise, Panko, and basil.
- 2) Add crab, and gently fold in.
- 3) Form gently into approximately 16 hors d'oeuvre-sized cakes, or eight larger, main course-sized cakes. Allow the cakes to rest in the fridge for about one hour. Just before cooking, dredge in more Panko.
- 4) For each four small, or two large, cakes, melt 1 tablespoon butter in 2 tablespoons of oil on medium high. I use EVOO (extra virgin olive oil), but if you want a more neutral taste, use any oil you like. Gently fry the cakes for approximately two minutes per side, until golden. As there is very little to bind them, these cakes are a bit fragile so handle with care and resist the urge to move them around in the pan a lot. A good non-stick skillet is your best friend here!
- 5) Serve simply with a lime wedge, or some mayonnaise mixed with lime juice and more shredded basil.

Notes:

- If you have a garden or a sunny windowsill, try growing some Thai basil. It's delicious and different enough that the flavor really jumps out at you. But regular Genovese is just fine — in a pinch, I've even used a bit of pesto!
- Every store sells some type of green curry paste, but consider a trip to your local Chinatown, or Asian grocery store, for the good stuff! Also feel free to add a shot of Tabasco or Sriracha if you'd like a little more heat.
- Believe me when I tell you that these cakes need to be "handled with care." That's the price you pay for really being able to taste the crab. Just fry them gently and don't move them around until they have a chance to set. Turn them over carefully. The taste is worth the trouble!
- You can even turn these into tiny cocktail party-sized cakes, but your guests may never want to leave!

David McCann is an accomplished actor, cooking teacher, recipe developer (Everyday with Rachael Ray, Great American Home Cooking), and playwright. He can be reached at DavidMcCann@ThisOldChef.com and his popular food blog, which scored over half a million hits in its first year, can be found at www.ThisOldChef.com.

ALA Job Bank — Now Better Than Ever!



Job Seekers:

- *Career Connection*, a new opt-in email newsletter
- Access frequently updated job advertisements anytime
- Post your résumé and cover letter — FREE for ALA Members

Employers:

- **Save** — post five job ads for the price of four!
- Advertise position openings — Reduced rate for ALA Members
- Search online résumés to find qualified candidates

ALA Management ConnectionsSM
Make the Connection

www.alanet.org/jobs