

## DUNGENESS CRAB CAKES WITH THAI SWEET CHILI SAUCE

SERVES 6

### INGREDIENTS

1/3 cup celery, finely diced  
1/3 onion, finely diced  
1/3 red bell pepper, diced  
1 cup Dungeness crab meat, picked and well drained  
1 egg, beaten  
1/2 cup mayonnaise  
Juice from 1/2 lemon  
1 teaspoon Worcestershire Sauce  
1/4 teaspoon Tabasco sauce  
1 tablespoon chopped chives  
1/4 teaspoon thyme  
1/2 teaspoon garlic, minced  
1 1/2 cups panko or bread crumbs, more as needed  
Salt and black pepper to taste

### PREPARATION

Heat the oven to 300 °F. Mix all ingredients well and adjust seasoning to taste. Use ice cream scoop to shape into cakes. Bread with panko crumbs. Place cakes on sheet pans sprinkled with dry panko crumbs. Place in the oven and bake for 7-10 minutes.

\*For a pan-fried method, heat the oil over medium-high heat and fry until the outer layer is crisp on all sides.

### THAI SWEET CHILI SAUCE

1/2 ounce fresh minced ginger  
1/4 ounce garlic, minced  
1/2 fluid ounce white wine vinegar  
2 fluid ounces fresh lime juice  
12 fluid ounces sake  
4 fluid ounces heavy cream  
12 ounces unsalted butter, cold cut in chunks  
2 fluid ounces Thai sweet chili sauce  
Kosher salt and white to taste

### PREPARATION

In a heavy saucepot over medium high heat, combine ginger garlic, vinegar, lime juice and sake. Reduce to a light syrup (90%). Add cream and reduce to 60% over medium heat, careful not to scorch. Reduce heat to low and gradually whip in the cold butter chunks. Whisk in chili sauce, salt and pepper.

## RIGATONI WITH VEGETABLES AND ITALIAN SAUSAGE

SERVES 10

¼ cup olive oil for sautéing  
1 lb. Italian sausage, grilled and sliced on the diagonal  
4 oz. zucchini, sliced  
4 oz. eggplant, sliced  
4 cloves garlic, minced  
4 oz. Roma tomatoes, deseeded – bruinoise cut  
¼ teaspoon crushed red pepper flakes  
10 leaves of basil, chiffonade  
4 oz. broccoli florets, blanched  
3 lbs. three color rigatoni (cooked until al dente)  
2 cups prepared marinara sauce, warmed  
1/3 cup parmesan cheese  
Additional basil chiffonade for garnish

In a large sauté pan, heat the olive oil and add the sausage, zucchini and eggplant. Sauté until beginning to brown. Add the garlic, tomatoes, crushed red pepper flakes, basil and broccoli. Season with salt and pepper.

Reheat the pasta in boiling salted water, shake off excess water and add to sausage and vegetable mixture.

Present in pasta bowls, topped with warm marinara sauce. Top each dish with additional basil chiffonade and fresh grated parmesan cheese. Serve immediately.