

CHEF EXCLUSIVE



CREATED BY REGIONAL EXECUTIVE CHEF JERL GRIFFIN

CAJUN CRAB CAKES, RAINBOW HONEY-GLAZED CARROTS, WILTED GREENS WITH CITRUS AIOLI

Infusing his family roots from both New Orleans and Baltimore, award-winning Executive Chef Jerl Griffin presents – in celebration of Pride Month and Juneteenth – a vibrant, rainbow-themed dish filled with seasonal ingredients that celebrates diversity.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

CAJUN CRAB CAKES, RAINBOW HONEY-GLAZED CARROTS, WILTED GREENS WITH CITRUS AIOLI

INGREDIENTS

For the crab cakes

- 1 cup mayonnaise
- 2 tablespoons Cajun seasoning
- 2 tablespoons lemon juice, fresh pressed
- 1 tablespoon fresh lemon zest, grated fine
- 2 tablespoons mustard, Pommery or Grain
- 5 cups breadcrumbs, plain panko
- 2 pounds lump crab meat, jumbo or special
- 6 ounces green onions, fresh, small diced
- 4 ounces roasted red bell peppers, canned, small diced, drained
- 8 ounces canola oil, 100%
- Fresh parsley, chopped, for garnish

For the citrus aioli

- 1 ounce fresh parsley, chopped
- 2 ounces fresh lemon juice
- 2 ounces orange peel, grated fine
- 2 cups mayonnaise

For the carrots

- 8 ounces unsalted butter
- 5 pounds fresh rainbow carrots, 1/2-inch bias cut
- 2 ounces water
- 2 teaspoons kosher salt
- 4 ounces honey

For the wilted spinach

- 2 ounces canola oil, 100%
- 8 ounces red onions, julienned
- 5 pounds fresh spinach
- 2 tablespoons kosher salt
- 1 tablespoon black pepper, ground

DIRECTIONS

For the crab cakes

In a large bowl, mix the mayonnaise, mustard, Cajun seasoning, lemon juice, lemon zest, and 1 cup of breadcrumbs. Add 1/2 of the crab and 1 more cup of breadcrumbs, and then mix until just combined. Add the rest of the crab, and gently fold the crabmeat in, just to combine. Fold the green onions and red peppers into the crab mixture.

Preheat the oven to 350 F.

Divide the mixture into equal portions.

Roll each crab cake in the remaining panko crumbs.

In a large sauté pan, heat 2 ounces of the oil over medium heat. Add the crab cakes and cook until golden brown on the first side. Flip the crab cakes and cook until only light brown on the bottom. Remove the crab cakes from the pan and place them on a greased sheet pan.

Bake in the oven for 8 to 10 minutes, or until the internal temperature is over 165 degrees.

Rest, plate and serve. Garnish with chopped fresh parsley or leftover green onion bottoms.

For the citrus aioli

Place all of the ingredients in a mixing bowl.

Mix thoroughly and refrigerate for service. Serve on the side for the crab cakes.

For the carrots

Heat a heavy skillet and add the butter. When it foams and becomes very hot, but not burning, add the carrots, stirring constantly for a few minutes. Sprinkle the cold water over the carrots and cover tightly. Cook until tender enough, add the salt and stir briskly to incorporate the honey without browning, ensuring to coat carrots in the glaze. Remove from the heat and serve.

For the wilted spinach

In a large skillet or rondo, heat the oil over medium-high heat. Add the red onions until caramelized. Add the spinach and cook just to wilt, season with the salt and pepper and serve.

