



Dungeness Crab Cakes With Chocolate Chili Sauce



Ingredients

12 ounces Dungeness Crab
1/3 Red Bell Pepper Diced
1/2 Cup Green Onions Sliced
1/2 Cup Yellow Onion Diced
1 tsp Fresh Ginger Grated
1 Large Egg

1/3 Cup Mayonnaise
3 Dashes Tobasco
1 1/2 Cups Panko
3 Tbsp Thai Chili Sauce
2 Tbsp Chocolate Sauce (Recipe on Back)

Preparation

In a mixing bowl, combine Dungeness Crab, red bell pepper, green onion, and yellow onion.

In another container, whisk together the egg, mayonnaise, ginger, and Tobasco.

Add egg mixture to the crab mixture and stir to combine. Add Panko and stir to combine.

In another container, mix Thai Chili Sauce with Chocolate sauce and set aside.

Preheat pan or griddle to 350 Degrees. Form cakes and place in pan or griddle. Cook for 2-4 minutes per side.

Plate Crab Cakes, Sauce and Serve.

Ocean Crest Resort is operated by three generations of the Curtright Family, providing an oasis of rest and seclusion in a natural forest setting that meets with the sound and sights of the ever changing Pacific Ocean.

Ocean Crest Resort has evolved over the years from four cabins and a one bedroom home overlooking the ocean in 1953 into a full service resort of 45 comfortable rooms, indoor pool, spa, health club, fine dining restaurant, cocktail lounge and gift shop. Our cliff top vantage presents spectacular views of the Pacific Ocean and wide sandy beaches below, serviced by a scenic, meandering walkway and stairs through a wooded ravine.

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Chocolate Sauce

Ingredients

1/2 Cup Water
1 Cup Sugar
2 tsp Light Corn Syrup

pinch kosher salt
1/2 Cup Dutch-Processed Cocoa
1 tsp vanilla extract

Preparation

In a small pot, bring water, sugar, corn syrup, and salt to a boil.

Whisk in cocoa until all of the solids have dissolved.

Reduce sauce until slightly thickened.

Remove from heat and whisk in vanilla extract.

Strain and cool to room temperature.

