

Gumbo Lump Crab Cakes



FOODSERVICE

SERVING SIZE: 36

Ingredients

- 4 1/2 cups **Furmano's Petite Diced Tomatoes**
- 2 1/4 cups Rice
- 3 tablespoons Cajun Seasoning
- 1 1/8 pint Water
- 1 2/3 pints Mayonnaise
- 1 1/2 fluid ounces Brown Mustard
- 9 each Eggs
- 3 tablespoons Minced Garlic
- 3 liquid teaspoons Tabasco Sauce
- 3 tablespoons Cajun Seasoning
- 3 tablespoons Chopped Parsley
- 4 1/2 cups Rice
- 1 1/2 cups Chorizo, Sliced
- 3 liquid teaspoons Worcestershire Sauce
- 3 3/8 cups **Furmano's Mixed Peppers with Onions**, Drained & Chopped
- 3 pounds Lump Crab Meat
- 3 3/8 cups Panko Bread Crumbs

In This Recipe



Mixed Pepper Strips with Onions

Preparation

1. For Rice: Combine all ingredients in a pot. Bring to a boil, simmer for five minutes, cover, remove from heat and allow 20 minutes to steep. Then cool before adding to crab cakes
2. In a large mixing bowl, blend Mayonnaise, Brown Mustard, Eggs, Garlic, Worcestershire, and Tabasco together.
3. Add Cajun Seasoning and Parsley and mix
4. Add Rice Recipe, Chorizo, and Furmanos Mixed Peppers with Onions and fold with dressing
5. Gently fold in Lump Crab Meat then Panko Bread Crumbs. Adding just enough to bread crumbs to allow crab cakes to bind together.
6. Use a #12 to make individual cakes. Sear in saute pan, finish in oven, and serve with remaining rice.