



Yukon Gold Potato and Crab Cakes with Lemon-Dijon Aioli

Yield: 54 each 2 oz cakes, 27 appetizer portions

Ingredients:

- Yukon Gold Potato and Cakes
 - 5 lbs [Reser's® Special Request™ All Natural Yukon Mashed Potatoes](#) (71117.94501)
 - 5 Eggs, whisked to combine
 - 4 cups Leeks, diced and sautéed until soft in avocado oil with 2 Tbsp kosher salt, cooled
 - 10 oz Dungeness crab meat
 - 1 cup Green onions, thinly sliced
 - 3 cups Panko breadcrumbs (for filling)
 - 4 cups Panko breadcrumbs (for coating)
 - 2 cups Canola oil (for frying)
- Lemon-Dijon Aioli
 - 4 cups Mayonnaise
 - 8 each Garlic cloves, minced with 2 tsp Kosher salt
 - ½ cup Lemon juice, fresh
 - ¼ cup Dijon mustard
 - 2 Tbsp Italian parsley leaves, finely chopped

Directions:

1. For Yukon Gold Potato and Crab Cakes, sauté the diced leeks in ½ cup avocado oil with 2 Tbsp kosher salt until soft.
2. Cool the leeks in the refrigerator.
3. In a medium-sized metal bowl, mix the Reser's Special Request™ All Natural Yukon Mashed Potatoes, eggs, and cooled leeks to combine.
4. Fold in the crab meat and green onions, then the panko.
5. Refrigerate at least two hours before portioning.
6. For the Lemon-Dijon Aioli, mix all ingredients and refrigerate until ready to plate.
7. After refrigerating the cake mixture, portion with a 2 oz disher.
8. Flatten the portions into round cakes and coat them with panko breadcrumbs.
9. Heat ½-inch canola oil in a pan and cook for 2-3 minutes per side until golden brown. Set onto cooling rack



when done to drain excess oil.

10. Plate two cakes with 1 oz aioli for an appetizer portion.