

D CANTERS

WINE BAR & GRILL

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Tom Lambing

Chef

Fish



Murrieta Cooks!
FINE KITCHENWARE

Crab Cakes

1 lb	Crabmeat
½ cup	cracker meal
¼ cup	minced green onion
¼ cup	minced red pepper
¼ cup	Mayo
1	egg
1 tsp	Lea & Perrin
½	lemon , juiced
¼ tsp	Cayenne
¼ tsp	garlic powder
1 tsp	dry mustard

Coating mix	1 cup	Panko crumbs, processed
	½ cup	Flour
	½ cup	Cornstarch

1. Mix all cake ingredients together except coating mixture.
2. Form into ckes and refrigerate ½ hour.
3. Heat oil over med heat.
4. Coat cakes and place in hot oil to brown.

Catfish Coating

1 cup corn meal
1 cup corn flour
1tsp salt
1 tbl blk pepper