

“Crab Cake” Stuffed Cremini Mushrooms with Sriracha & Lime Aioli



SERVES 4

ACTIVE TIME about 35-40 minutes

INGREDIENTS

Stuffed Mushrooms

16-20 medium to large cremini mushrooms, stems removed

16 oz can of high quality lump crab meat

1/4 to 1/2 C mayonnaise

1/2 small green bell pepper, seeded and minced

1/2 small red bell pepper, seeded and minced

Juice of 1/2 a lemon

3 liberal shakes of Tabasco and

Worcestershire sauce

1/4 C breadcrumbs (gluten free, if needed)

Salt and Pepper

Sriracha & Lime Aioli

1/2 C mayonnaise

2 T sriracha

1 T fresh lime juice

1/2 t fish sauce

PREPARATION

For The Stuffed Mushrooms

Preheat oven to 375F.

Squeeze all liquid from the crab.

Spread the crab meat on a pan and pick thru to make sure all shell pieces are removed and break up larger pieces.

In a medium-sized bowl, mix crab and 1/4 C of mayonnaise. Add more mayonnaise if the mixture is too dry.

Add remaining ingredients and mix well.

Taste and adjust seasoning with salt and pepper.

Stuff each mushroom with a healthy mound of the crab mix.

Lightly oil a baking dish, place mushrooms on the dish and bake for 15 minutes until crab mix begins to brown.

For The Aioli

Mix all ingredients in a bowl and adjust to personal taste.

Dollop generously on top of each cooked mushroom just before serving.

Wine Pairing

RD Winery Fifth Moon Chenin Blanc

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