



Crab Cakes Eggs Benedict

Crab Cakes Eggs Benedict on Toutons - Maryland meets Newfoundland in this indulgent version of Eggs Benedict, perfect for a celebration brunch.

Course Breakfast/Brunch

Prep Time 15 minutes

Cook Time 6 minutes

Total Time 21 minutes

Servings 4 -6 servings

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Ingredients

For the Crab Cakes

- 1 pound coarsely chopped NOT MINCED fresh or frozen cooked crab meat
- 3/4 cup + 1 cup cracker crumbs
- 4 tbsp mayonnaise
- 1 tsp lemon zest minced
- 2 tsp Worcestershire Sauce
- 1/2 tsp salt
- 1/2 tsp pepper
- 2 tsp hot sauce optional
- 2 eggs lightly beaten
- Aprox 2/3 cup canola oil for frying

For the Hollandaise Sauce

- 3 egg yolks
- 1/2 tsp yellow mustard or Dijon if you prefer
- 1-2 tbsp lemon juice
- 1/2 tsp dry summer savoury or dill or tarragon
- 1/2 cup hot melted butter

Instructions

To make the crab cakes

1. Toss together the crab meat with the 3/4 cup cracker crumbs and all other ingredients except the canola oil.

2. Form into cakes by hand to whatever size you prefer. (Small cakes make great hors d'oeuvres).
3. Roll in additional cracker crumbs.
4. Heat about a half inch of canola oil in a skillet or sauté pan over medium-low heat. You want these to fry gently, they will burn quickly if the oil is too hot.
5. Fry until golden brown on both sides. Drain on paper towels.

To prepare the Hollandaise Sauce

1. In a blender combine the egg yolks, mustard and lemon juice for only a few seconds.
2. With the blender on medium speed, slowly pour in the hot butter in a thin stream. The sauce should thicken quite quickly.
3. Stir in the savoury. Pour into a bowl and keep the bowl warm in a warm water bath while preparing the other components of the Eggs Benedict.
4. Place the cooked crab cakes on the warm touts, top with a poached egg and finally the Hollandaise sauce.