



## Main Dishes

### Crab Cakes Benedict with Tomato Salsa

¼ cup butter  
1 cup/4 oz. Minced onion  
1 large/1 oz. Jalapenos pepper, seeded & minced (optional)  
5 cups/ Approx. 2 lbs. Yellow or red tomatoes, diced  
1 cup sweet onion, finely diced  
2 large Jalapenos, seeded and minced (optional)  
¼ cup/ ½ oz. Cilantro, chopped  
1 tbsp. Sugar  
1 tsp. Salt  
3 Large Davidson's Safest Choice™ Pasteurized Shell Eggs  
2 lb. Cooked lump crabmeat  
¾ cup mayonnaise  
4 tbsp. Course grain mustard  
1 tsp. Salt  
3 cups / 12 oz. Bread crumbs  
2 tbsp. Parsley, minced  
12 Medium Davidson's Safest Choice™ Pasteurized Shell Eggs  
Peanut oil – as needed

Melt butter in pan over medium heat. Add onion and jalapeno; cook 3 to 5 minutes until onion is translucent. Cool slightly.

Prepare salsa; Mix together tomatoes, onions, jalapenos, cilantro, sugar and salt. Cover and refrigerate until ready to use.

Combine eggs, crab, mayonnaise, mustard, cilantro and salt. Add onion/butter mixture and mix gently to blend. Divide and form mixture into 12 crab cakes.

Combine breadcrumbs and parsley. Coat the crab cakes with breadcrumbs.

Poach eggs in simmering acidified water (1 oz. Vinegar per quart of water). Keep warm.

Cook crab cakes in lightly oiled non-stick skillet over medium heat until deep golden brown on both sides.

To serve, tope each crab cake with a poached egg and ½ cup salsa.  
Serve immediately.

Yield: 12 servings

