"Not So Crabby" Vegan Crab Cakes with Remoulade Sauce

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes
Makes 25 each

Crab Cakes

3 pounds drained hearts of palm
1 cup crushed vegan crackers
9 scallions (green and white parts), finely chopped
1 cup finely diced red bell pepper
¾ cup vegan “Just Mayo” mayonnaise
¼ cup plus 2 tablespoons whole grain mustard
3 tablespoons flaxseed meal
3 tablespoons lemon juice
¼ teaspoon garlic powder
3 teaspoons salt
Pinch cayenne pepper
Olive oil-as needed
3 cups finely crushed vegan crackers
Cucumber Salad - Recipe below
Herbed Remoulade Sauce - Recipe Below

In large bowl, shred hearts of palm.

Add in 1 cup vegan crackers, scallions, red bell pepper, mayonnaise, mustard, flaxseed meal, lemon juice, garlic powder, salt and cayenne pepper. Mix until just combined.

Using your hands or a 2 ounce ice-cream scoop; form a ball, then a patty. Dredge both sides of crab cake in finely crushed vegan crackers and place on sheet pan lined with parchment paper. Refrigerate for 30-40 minutes.

Heat oil in large skillet over medium heat, then add crab cakes in small batches and cook until browned on both sides, 4-5 minutes.

Plating

Place three plates on flat surface.

Put a bed of julienned cucumber salad on bottom of each plate or platter.

Place crab cakes on bed of cucumber salad, and dollop each crab cake with 1 teaspoon herbed remoulade sauce.
Cucumber Salad
Makes 3 servings

3 pounds cucumbers, peeled, deseeded, and julienned
1 ½ tablespoons extra-virgin olive oil
½ teaspoon salt
¼ teaspoon ground black pepper

In a large bowl, combine julienned cucumbers, olive oil, salt, and pepper. Toss until coated, then refrigerate until needed.

Herbed Remoulade Sauce
Makes 1 cup

¾ cup vegan mayonnaise
1 tablespoon whole grain mustard
1 teaspoon red wine vinegar
¼ teaspoon hot sauce
2 tablespoons scallions, finely chopped
1 tablespoon parsley, finely chopped
2 teaspoons capers, finely chopped
Kosher salt-to taste
Freshly ground black pepper-to taste

Combine all ingredients in a large mixing bowl and whisk until thoroughly blended. Refrigerate until needed.