



Total Locals Club

Recipes for pairing with Total Locals
Club October 2016 Selections

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Hearts of Palm “Crabless” Cakes Served in Lettuce Cups

18 small hors d'oeuvre servings

Ingredients:

- 2 Tbsp olive oil, divided, plus more for frying
- 2½ cups frozen corn kernels
- ¼ cup minced onion
- ¼ cup minced red bell pepper
- One 15-oz can whole hearts of palm—drained, thinly sliced lengthwise and cut crosswise into ¾” lengths
- 2 tsp Old Bay seasoning
- 2 Tbsp chopped flat-leaf parsley
- ¼ cup mayonnaise
- 2 tsp Dijon mustard
- ¼ cup plus 2 Tbsp plain dry bread crumbs, plus more for coating
- Salt
- Freshly ground pepper
- Butter lettuce for cups
- Lemon aioli (recipe below)

Lemon Aioli

Combine 1 cup mayo with 2 pressed garlic cloves and a splash of lemon juice. Mix well. Taste. Add another splash of lemon if needed and season with salt & pepper. Refrigerate until you're ready to use.

1. In a nonstick skillet, heat the 1 tablespoon of oil. Add the corn, onion and bell pepper and cook over high heat until crisp-tender, 4 minutes. Scrape 1 cup of the mixture into a food processor and pulse to a coarse puree.
2. In a bowl, squeeze the hearts of palm to break them into shards. Add the puree and the remaining sautéed vegetables to the bowl, along with the Old Bay, parsley, mayonnaise, mustard and the ¼ cup plus 2 tablespoons of bread crumbs. Season lightly with salt and pepper and stir until evenly moistened.
3. Line a baking sheet with parchment paper and fill a pie plate with bread crumbs. Scoop scant ¼-cup mounds of the hearts of palm mixture into the bread crumbs and roll to coat. Form the mounds into eighteen 2-inch cakes, press lightly into disks and transfer to the baking sheet.
4. Wipe out the nonstick skillet, then add a scant ⅛ inch of oil. Fry half of the cakes over moderate heat, turning once, until crispy, 2 minutes per side. Place on paper towels. Wipe out the skillet and add clean oil before frying the remaining cakes.
5. Place in lettuce cups with dollop of aioli
6. MAKE AHEAD. The formed, uncooked cakes can be covered and refrigerated overnight.

