

# Crab Cakes and Rémoulade With Chardonnay

“We call it ‘New South Cuisine’ because it’s using much more of what’s available now, with the techniques and recipes from the past,” says chef Rodney Freidank of the food at Soby’s New South Cuisine in Greenville, S.C.



**RODNEY FREIDANK**  
SOBY'S NEW SOUTH CUISINE  
GREENVILLE, S.C.

When the restaurant opened in 1997 in a gritty part of town, Freidank found that the locally available ingredients were not what he had in mind for conveying his purist approach to cooking.

“It was horrible—I dreaded it,” he says of receiving product deliveries in the restaurant’s early days. “We had to turn away about 50 percent or more of the seafood that tried to come in our back door, because the vendors were not used to a restaurant that would be picky on that level at all.”

But the fishmongers’ offerings began to evolve, and a local produce scene started to take shape. Soby’s was awarded a *Wine Spectator* Award of Excellence right out of the gate and has held a Best of Award of Excellence since 2003. And the once-sketchy neighborhood has blossomed: “We are literally in the center of the downtown business district now,” he notes.

This summery recipe for crab cakes is an exercise in simplicity. “You really have to put as few ingredients [as possible] in that crab to let the crab itself shine,” he says. “It is kind of a delicate flavor.”

Of course, not all crabmeat is created equal. Freidank says to spring for the freshest option available and suggests looking for back fin lump or jumbo lump varieties.

A kicky rémoulade, tart lemon wedges and grassy fresh parsley leaves add defining edges to this luscious, creamy dish, which Freidank pairs with the Ramey Chardonnay Carneros Hyde Vineyard 2010. “There’s some nice citrus flavors, and just a hint of ginger, even, and it just works to show off how sweet the crab is,” he says. He also notes that the aged cool-climate selection’s “evolution of mellowness and grace” in the bottle helps to soften its lemony acidity, creating a deft dynamic tension with the rich textures and zippy accents on the plate.

—Hilary Sims



## RECOMMENDED WINES

**CHEF’S PICK:** Ramey Chardonnay Carneros Hyde Vineyard 2010

**WINE SPECTATOR ALTERNATES:** Eric Kent Chardonnay Russian River Valley 2013 (93, \$42); Louis Jadot Pouilly-Fuissé 2014 (91, \$28)

## HOW TO MAKE CRAB CAKES WITH RÉMOULADE

2 tablespoons minced shallots  
2 tablespoons drained, chopped capers  
6 anchovy fillets, finely minced  
1 tablespoon lemon juice  
1/4 cup minced and 1 tablespoon chopped Italian parsley, plus additional for garnish (optional)  
1/3 cup whole-grain mustard  
1 tablespoon plus 2 teaspoons Worcestershire sauce  
2 cups plus 3/4 cup mayonnaise  
2 pounds back fin or jumbo lump crabmeat  
1/2 teaspoon chopped fresh thyme  
Pinch of ground white pepper  
1 teaspoon Old Bay seasoning  
Pinch of ground mustard seed  
1/2 cup panko crumbs  
1 whole egg  
Whites of 2 eggs  
Olive oil  
Lemon wedges for serving (optional)

**1.** To make the rémoulade: In a bowl, combine shallots, capers, anchovy, lemon juice, 1/4 cup parsley, whole-grain mustard, 1 tablespoon

Worcestershire sauce and 2 cups mayonnaise. Mix thoroughly. The rémoulade will keep for up to 2 weeks in an airtight container in the refrigerator.

**2.** To make the crab cakes: Gently pick through the crab and remove any shell. Repeat, as crab shell can be easy to miss. In a large bowl, combine crabmeat with 1 tablespoon parsley, thyme, pepper, Old Bay seasoning, mustard seed, 2 teaspoons Worcestershire sauce, panko, 3/4 cup mayonnaise, egg and egg whites. Mix until thoroughly combined, taking care not to break up the crab more than necessary.

**3.** Add oil just to coat a large skillet and heat over medium-high. Scoop about 1/3 cup of the crab mixture into the pan for each cake. Do not overcrowd. Flatten the cakes gently with a spatula to approximately 3/4-inch thick. Cook until brown on bottom. Gently flip and cook until heated through. Add oil to the pan as needed between batches.

**4.** Serve 2 to 3 cakes per person, with a dollop of rémoulade on each cake. Garnish with lemon wedges and chopped parsley, if desired. Serves 6.