

Baked Seafood Cakes with New Orleans Remoulade Sauce

1 pound fresh scallops
3 tablespoons olive oil
3/4 cup chopped onion
1 teaspoon minced fresh garlic
2 eggs
1/2 cup mayonnaise
2 tablespoons fresh lime juice
3 cups fresh bread crumbs
1 teaspoon Tabasco
1 teaspoon kosher salt
2 tablespoons chopped fresh cilantro
16 ounces lump crabmeat

Puree the scallops in the food processor. Set aside.
Heat the oil in a skillet and sauté the onion and garlic. Cool.
Beat the eggs and beat in the mayonnaise, lime juice and 1 cup of the bread crumbs.
Stir in the pureed scallops and season with Tabasco and salt. Stir in the cilantro and 1 cup of the bread crumbs. Carefully fold in the crabmeat.
Shape the mixture into small ovals (with 2 spoons) Roll in the remaining bread crumbs.
Place on a parchment lined baking sheet and bake in a 400 ° F. oven for 15 minutes or until golden brown.
Serve hot with the Remoulade Sauce.

New Orleans Remoulade Sauce

1/2 cup tarragon white wine vinegar
1/4 cup tomato sauce
1/4 cup Creole mustard
1 large clove garlic
1/2 cup coarsely chopped green onions
1/2 cup coarsely chopped celery
2 tablespoons fresh tarragon leaves
1 tablespoon sweet Hungarian paprika
1 teaspoon kosher salt
1/2 teaspoon cayenne pepper
1 cup Canola oil

Place all ingredients in food processor or blender. Blend until mixture is smooth.
With motor running, slowing pour in the oil. Process until all oil is incorporated.
Makes about 2 cups.