

ingles

Cooking with Class



Jalapeno Lime Aioli Sauce for Tupelo Honey Crab Cakes

1 shallot, cut into quarters
2 garlic cloves, smashed
1 green jalapeno, split in 4 – seeds removed
1 lime, juiced
1 cup mayonnaise (reduced or low-fat ok to use)
salt and pepper
1 TBSP olive oil

Saute shallot, garlic, and jalapeno in olive oil until soft, remove from pan and mince until very fine. Mix all ingredients together and serve on top of crab cakes.