



**Contact: 208-215-7700**

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### **Lion's Mane Mushroom Crab Cakes**

Makes 6 hefty cakes

Prep Time 30 minutes

Cook Time 15 minutes

Best as an appetizer or main course

#### **Ingredients**

Lion's Mane 1lb

¼ cup minced scallion

¼ mined red bell pepper

½ cup bread crumbs

¼ cup Mayonnaise

2 tablespoons chopped herbs like cilantro (tarragon or Italian parsley)

1 tablespoon worcestershire

1 teaspoon paprika, cayenne, and add salt as needed

1 large egg

#### **Removing the water from the Lion's Mane**

1. Gently separate the lion's mane from whole to ¼ inch pieces. Place the lion's mane in a cast iron or skillet with water and salt. Sweat for 5 to 10 minutes. Cover and bring the lion's mane to a simmer, flip and allow the mushroom to give up their juice. The edges will be wilted.
2. Allow the lion's mane to cool so you can handle the cooked Lion's Mane. Then squeeze out as much water as you can. This is important to release the water from the mushroom.

### **Mix with the crab cake mix**

1. Combine the mushrooms with the cake ingredients. Mix well. (It is best if you have them all added into the food processor without over chopping.)
  - ¼ cup minced scallion
  - ¼ fresh minced red bell pepper
  - ½ cup bread crumbs
  - ¼ cup Mayonnaise
  - 2 tablespoons chopped herbs like cilantro (tarragon or Italian parsley)
  - 1 tablespoon worcestershire
  - 1 teaspoon paprika, cayenne, and add salt as needed
  - 1 large egg
2. After mixing the ingredients allow the crab cake mix to rest allowing the breadcrumbs to hydrate and form the cakes easier. (Best results if you let it sit overnight)

### **Cooking**

1. To cook the cakes, form 4oz. patties of the mixture. For best results of the cakes use a ring mold.
2. Heat the pan with 2 tablespoons of Olive Oil or high heat oil.
3. Take the 4 oz cakes and gently dredge them through flour and place in the skillet frying them until the one side is golden brown and then gently flipping the cake over to evenly cook the other side. About 10 minutes. The finished cakes can be placed in an oven at 350F to keep the cakes warm while the other cakes cook.

### **Serving the Lion's Mane Crab Cake**

Move the cakes to a plate with a fresh mixed green salad (romaine, arugula, and radicchio). Top the crab cake with an aioli and sprinkle of chives. Serve a lemon wedge on the side of the dish.



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### **Aioli**

Yields 1 ¼ cups

Prep Time 2 minutes

Cook Time 2 minutes

### **Ingredients**

1 egg, room temperature  
1 egg yolk, room temperature  
1 tablespoon Dijon mustard  
2 teaspoons lemon juice  
½ teaspoon coarse salt  
1 garlic clove ( or 1 ½ teaspoons minced garlic)  
1 cup olive oil

### **Instructions**

1. Place all ingredients in a large cup with the eggs at the bottom and oil on top.
2. Blend with an immersion blender, work from the bottom to the top. Combine until all ingredients are thick.