

**This recipe was created especially by Chef Cody James of Manhattan Catering LLC.**

## Louisiana Crab Cakes & Bread Pudding

1 ½ cup unseasoned breadcrumbs  
16 ounces fresh crabmeat, picked over  
½ cup chopped red onion  
½ cup chopped red pepper  
2 cloves garlic minced  
2 eggs  
¼ cup vegetable oil

Mix first 5 ingredients in medium bowl. Season with salt and pepper. Add eggs to crab mixture. Mix together well. Form into six 2 ½- to 3-inch round patties, using about ½ cupful for each. Heat oil in heavy large skillet over medium-high heat. Add crab cakes and sauté until golden brown, about 4 minutes per side. Transfer to plates.

### **Dijon Dressing**

Using small sauté pan, low flame, and whisk, add 1 tbsp olive oil to sauce pan. Sauté 3 cloves minced garlic in oil but do not allow to brown. Add 2 tbsp Dijon mustard. Continue to whisk. Slowly incorporate ¼ cup red wine vinegar then ½ cup olive oil. Continue to whisk dressing. Bring to a light simmer, approximately 100 degrees. Add salt and fresh ground pepper to taste. Pour in serving dish and hold for serving.

### **Louisiana Bread Pudding**

Two 6 oz servings.

5 slices white bread  
¼ cup brown sugar  
¼ cup chopped pecans  
2 eggs  
½ cup heavy whipping cream  
¼ cup raisins  
¾ cup coconut milk

Preheat oven to 350 degrees. Mix all ingredients till bread is completely combined into mixture. "No chunks!" Place in two 6 oz baking dishes. Place dishes in water bath and bake at 350 degrees till pudding is set, approximately 20 minutes. Serve with praline sauce.

### **Praline Sauce**

¼ cup heavy whipping cream  
¼ cup brown sugar  
¼ cup coconut milk  
¼ cup pecans  
2 egg yolks

Incorporate all ingredients. Cook over double boiler, while stirring continually to consistency of light custard. Bring temp to approximately 110-115 degrees.

