

Simply Ming @Home
Episode 1808
Pineapple Mint Smash
Virgin Pina Colada
Crab Cakes with Lemon Aioli
Plant-Based and Gluten Free “Crab” Cakes with Lemon Aioli
By Ming Tsai

Pineapple Mint Smash

2 chunks fresh pineapple
2 ounces white rum
5 mint leaves
Juice of 1 lime

1. In a shaker, muddle the pineapple, rum and mint.
2. Add the rum and ice and shake hard. Strain into iced high ball. Garnish with mint and pineapple spear.

Virgin Pina Colada

4 chunks fresh pineapple
1 ounce Coco Lopez
2 ounces OJ
Ice
Sparkling water to top

1. In a blender, buzz pineapple, Coco Lopez, orange juice and some ice. Blend until smooth.
2. Pour into a tall glass and and pour in sparkling water to top. Enjoy!

Crab Cakes with Lemon-Ginger Aioli and Cucumbers

4-5 stalks scallions, thinly sliced
1/2 cup mayonnaise
1 tsp minced ginger
1 small shallot minced

1 pint picked fresh crab, preferably from Maine
Juice and zest of 1 lemon

1 cup all-purpose flour
4 eggs beaten
1 cup panko breadcrumbs
1 English cucumber, sliced thin
1 teaspoon pink peppercorn
Kosher salt and freshly ground black pepper to taste
Grape Seed oil to cook

1. In a bowl, mix together the crab meat, mayonnaise, scallions, shallots, zest and juice of 1/2 a lemon. Season with salt and pepper.
2. Preheat the wok on medium heat. Add the grapeseed oil.
3. On 3 plates: flour, eggs and panko. Dip in order, working neatly with 1 dry hand and 1 wet hand. Transfer cakes to a plate.
4. In a large pan or wok on med-high heat, coat with oil and sear 1st side until GB&D, about 3 min. Flip, repeat.
5. Season the cakes with salt and pepper. Plate cucumbers and drizzle with lemon juice. Season with salt and pepper then top with cakes. Garnish with pink peppercorn.

Jack Fruit Cakes with Lemon-Ginger Aioli and Cucumbers

1/2 cup vegan mayonnaise (I like Follow Your Heart)
Juice and zest of 1 lemon
1 teaspoon minced ginger
1 small shallot minced
1 pan picked jack fruit
1 cup rice flour
4 eggs equivalent substitute (Just Eggs works well here)
1 cup Gluten Free Panko breadcrumbs (I like Gluten Free Kikkoman the best)
1 English cucumber, sliced thin
1 teaspoon pink peppercorn
Kosher salt and freshly ground black pepper to taste
Grape Seed oil to cook

1. In a bowl, mix together mayonnaise, juice of 1/2 a lemon juice, ginger and shallot. Season with salt and pepper to taste. Add aioli 1 tablespoon at a time to a bowl of jack fruit till enough is added to form a ball. Make 4 patties.
2. On 3 plates: flour, eggs and gluten free panko. Dip in order, working neatly with 1 dry hand and 1 wet hand. Transfer cakes to a plate and fridge until using.
3. Preheat the wok on medium and add grapeseed oil.
4. In a large pan on med-high heat, coat with oil and sear 1st side until GB&D, about 3 min. Flip, repeat.
5. Season the cakes with salt and pepper. Plate with the sliced cucumbers and drizzle with a little lemon juice. Season with salt and pepper. Top with the cakes and garnish with lemon zest.