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Maui Onion Festival Winner

Maui Onion Crab Cakes

2 lb Fried Maui Onions, chopped
1/2 lb Crab Meat
1 lb Bread Crumbs
1/2 c Celery, diced
1 med Red Bell Pepper, dice
3 ea Eggs
1/2 T Tabasco
1 T Worcestershire Sauce
Salt & Pepper to taste
Optional: String Cheese, diced

Chipotle Mayonnaise Sauce:

1 sm Chipotle Chili, chopped
1 c Mayonnaise
6 drops Fresh Lemon Juice
1 ea Garlic Clove, chopped
Salt & Pepper

In a mixing bowl, place chopped Maui onions that have been previously coated lightly with flour and deep-fried to achieve a crisp texture. Add crabmeat, breadcrumbs, celery, bell peppers, eggs, tabasco and worcestershire sauce. If desired, add string cheese to the ingredients. Mix together evenly with a spatula or by hand. Season with salt and pepper. Mix well. Then, take a portion of the mix and mold into a circular crab cake by pressing together and shaping by hand. After shaping all the remaining mix, place into a preheated, oiled cooking pan. Fry till both sides are golden brown. Prepare chipotle mayonnaise sauce by combining chili, mayo, lemon juice, garlic, salt and pepper together, stirring until blended. On a serving dish, pour a little bit of the sauce on the surface and then place the cooked crab cakes on top. May serve chipotle mayonnaise sauce on the side also.

Creamy Maui Onion Soup

4 ea Maui Onions, sliced
2 T Ginger, grated
1 t Fresh Thyme
1/2 gallon Chicken Stock
Salt & Pepper
1 c Heavy Cream

Cook Maui onions in a saucepan until caramelized. Add ginger and fresh thyme while heating the onions and stir together. Once the onions are browned, pour in chicken stock and season with salt and pepper. Stir and continue heating for a few minutes. Stir in cream and heat for another 20-30 minutes. When finished, pour in a serving bowl and serve!

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