**Lions Mane Mushroom Crabcakes**

Crabcakes made from lions mane or Hericium mushrooms are a fantastic way to use these mushrooms. Makes 4-6 hefty cakes

Prep Time30 mins

Cook Time15 mins

Resting / hydrating time15 mins

**Ingredients**

**Mushrooms**

* 1 lb lions mane mushrooms
* ¼ teaspoon salt
* 2 tablespoons water

**Cake mix**

* ¼ cup minced scallion
* ¼ cup minced red bell pepper
* ½ cup panko breadcrumbs
* ¼ cup high fat mayonnaise
* 2 tablespoons chopped herbs like cilantro tarragon, or Italian parsley
* 1 tablespoon Worcestershire or similar I use mushroom ketchup
* 1 teaspoon Old Bay Seasoning optional, a mix of paprika, cayenne, and extra salt can be substituted
* 1 large egg
* Kosher salt to taste

**Serving**

* All purpose flour for dredging
* Flavorless oil for cooking the cakes
* Fresh green salad
* Dollop of spicy mayonnaise optional
* Fresh cut chives optional
* Lemon wedges

**Instructions**

**Wilt the mushrooms and remove the water**

* Pick the lions mane mushrooms into pieces to resemble crab meat. Put the mushrooms in a pan with the water and salt, cover and bring to a simmer, stir, cover, and cook for a few minutes until the mushrooms are wilted and have given up their juice.
* Allow the mushrooms to cool, then squeeze out as much water as you possibly can. This step is important as mushrooms, unlike crab, contain lots of water.

**Mix with the crab cake mix**

* Combine the mushrooms with the cake ingredients and mix well. Taste a bit of the mixture (you can cook it if raw egg weirds you out) adjust the seasoning for salt and anything else you’re looking for, then allow the crab cake mix to rest for at least 15 minutes to allow the breadcrumbs to hydrate, which will make forming the cakes easier. In a perfect world, you’ll let it sit overnight.

**Cooking**

* To cook the cakes, form 4 oz patties of the mixture (it will be delicate, don’t worry—the egg will set as they cook). For the most refined look, form the cakes using a ring mold.
* Heat a pan with a few tablespoons of oil.
* Heat an oven to 350F. Meanwhile, gently dredge the cakes in flour on both sides, tap off the excess, and brown gently on medium heat. When one side of the cakes are golden brown, gently flip the cakes and transfer the pan to the oven and cook until hot throughout, about 10 minutes.

**Serving** Remove the cakes to a plate with a fresh green salad, top with a dollop of spicy mayonnaise or aioli if using, sprinkle with chives and serve with lemon wedges on the side. The cakes are also excellent served on a bun like you would a burger.

