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Add warmth to the holidays with Southwest crab or shrimp cakes

By *Susie Iventosch*



Southwest Crab and Shrimp Cakes Photo Susie Iventosch

recounted.

Now that Marilyn is semi-retired, she's traveling the globe and Lynn says that instead of sending pictures of herself and her husband in some famous, far-away destination, she sends photos of the most amazing crab cakes or tiramisu they've enjoyed along the journey.

I really love this idea and would love to join in the adventure, but in the meantime, I traveled to my kitchen put together a recipe that works both for shrimp and crab cakes. I had never made shrimp cakes before, and they were awesome. We served them with blue cheese-yogurt dressing spiced up with hot sauce. Just add a salad, and you have a beautiful dinner ready to go.

If you have a favorite crab cake or tiramisu recipe, or have had an amazing one in a local restaurant or in your travels that you'd like to share, please email it to me so we can expand our quest!

Cooking Term of the Week

Timbale

Timbale is a drum-shaped mold that is slightly tapered toward the bottom. Usually the food that is made in this mold is a custard-based recipe that is turned out of the mold before serving. Both the dish itself and the recipe made in the dish are referred to as a timbale. A timbale can also be a high-sided pie crust that holds meat or fruit.

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