Crab cakes

1 cup mayo (dukes)

1/4 teaspoon dry mustard

1/4 teaspoon cayenne

1/4 teaspoon old bay

2 tablespoons lemon juice

3 tablespoons extra fine cracker meal

1 pound lump crabmeat

1/4 pound lobster meat

1 1/2 cups breadcrumbs made from grocery store white bread

2 tablespoons butter

1recipe of whole grain mustard sauce

Whisk the mayo and egg white together. Fold in rest of ingredients. Divide into 12 2 ounce balls and gently coat in bread crumbs. Refrigerate for at least 1 hour.

Mustard sauce

1/4 cup white wine

2 tablespoons brandy

1 cup heavy cream

1/4 cup whole grain mustard

Juice of 1 lemon

1/4 teaspoon salt

Combine the wine and brandy in small pot and reduce. Whisk in cream and reduce unti slightly thickens. Add the mustard lemon juice and salt and pepper do not boil .

Halibut