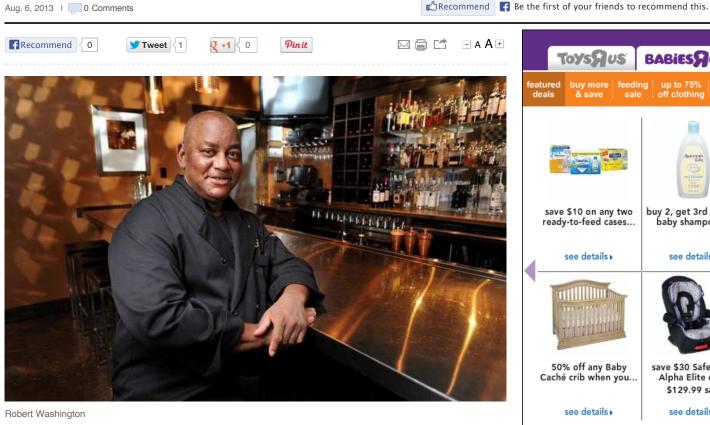




Ely's Washington steaks his claim



Written by Cassandra Mickens

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- · Who: Robert Washington
- · Where: Ely's Restaurant & Bar, 115 W. Jackson St., Suite E, Ridgeland; www.elysrestaurant.com
- · Influences: Washington is the driving force behind Ely's being named to Mississippi Magazine's "Best Steaks in Mississippi" list. Reared in Greenville, Washington first worked as a dishwasher at the Marina Restaurant on Lake Ferguson. He was soon promoted to a steak cook, but had zero experience. "Back then I only knew one way and that was well done," Washington said. "A customer



gave me some advice. He told me to never go over. I never forgot that." Washington learned his craft while on the job, but took a brief

Lump Crab Cakes

1 pound lump crabmeat 1/2 cup Panko bread crumbs1 egg, beaten1/8 cup mayonnaise1/3 cup red bell pepper1/3 cup green onion 2 teaspoon Creole seasoning 1 tablespoon minced fresh parsley 1 tablespoon lemon juice 1 teaspoon Worcesthershire sauce 2 1/2 teaspoon yellow mustard1/4 teaspoon black pepperDash of hot sauce Directions: Combine all ingredients in a bowl. Hand mix well without crushing lump crab. Shape into three-ounce round cakes. Broil until golden brown. Baste with lemon butter. Garnish with a lemon wedge and fresh parsley.

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hiatus from the kitchen to work construction. "I realized that the heat and I don't get along," Washington said. "I'd rather be in the kitchen. There's heat, but at least there's a little air in there, too." Washington has worked for the Shapley family for the past 13 years.

Said Ely's owner and manager Richard Shapley: "Robert has an internal clock for steaks like no one I've even seen."

- · What he's cooking: Lump Crab Cakes
- The best thing about it: Among Ely's bestselling appetizers, the crab cakes are made with Blue Swimmer crab and hand shaped into 3-ounce cakes served with Ely's remoulade dressing.

"We make no more than three pounds at a time to keep it fresh," Washington said. "People just love them."

To contact Cassandra Mickens, call (601) 961-7280 or follow Cassandra CL on Twitter.

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