



# CRAB CAKES

## INGREDIENTS:

- 1 pound Lump Crab Meat
- 1 large Egg
- ¼ cup Mayonnaise
- 1 teaspoon Dijon Mustard
- 1 medium Lemon, juiced
- ¼ cup Green Onion, thinly sliced
- ¼ cup Red Onion, finely diced
- ½ teaspoon Salt
- ½ teaspoon Pepper
- 1 teaspoon Old Bay Seasoning
- 1 cup Panko
- Canola Oil, for frying

## TARTAR SAUCE:

- ½ cup Mayonnaise
- 1 Tablespoon Pickle Relish OR Pickle Juice
- 1 Tablespoon Lemon Juice
- 1 Tablespoon Red Onion, finely diced
- ¼ teaspoon Old Bay Seasoning
- ¼ teaspoon Garlic Powder
- ¼ teaspoon Salt

## PREPARATION INSTRUCTIONS:

1. In a large bowl, pick through the crab meat to make sure it is free of shells.
2. In a separate medium bowl, whisk the eggs with the mayonnaise until fluffy.
3. Stir in the mustard, lemon juice, green onion, red onion, salt, pepper, and Old Bay seasoning.
4. Mix to combine.
5. Add the panko and egg mixture to the crab meat, folding in gently.
6. In a large skillet, heat canola oil to 350°F.
7. Form the crab mixture into patties and fry until golden brown, approximately 2 minutes per side.
8. Remove from the skillet and drain on a paper towel lined pan.
9. Keep warm in the oven until all cakes are fried.
10. For the tartar sauce, combine all ingredients in a small bowl.
11. Mix until well blended.
12. Serve with warm crab cakes.