



Traditional Crab Cakes

Delicious for appetizers or a main dish, your dinner guests will be happy!

Yield: twelve 2" or six 3" crab cakes

Ingredients

CAKES

- 8 oz. crab, fresh picked or refrigerated tub of crabmeat with claws
- 1 TBSP onions, finely chopped
- 1 TBSP celery, finely chopped
- 1 TBSP red pepper, finely chopped
- 2 TBSP parsley, finely chopped
- 2 dashes Tabasco
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 large egg
- 2 TBSP mayonnaise (commercial not homemade)
- 1/2 tsp lemon zest

CRUMB COATING

- 1/2 cup dried bread crumbs (made with about 3 slices [Pamela's Amazing Bread](#))
- 2 TBSP parsley-finely chopped
- 1/4 tsp salt
- olive oil or butter for frying

Directions

Drain crab and squeeze out any excess moisture. Lightly toss to combine: crab, onions, celery, red pepper, 2 TBSP parsley and Tabasco. In a small bowl mix egg with mayonnaise, salt and pepper and lemon zest. Lightly mix with crab mixture until well combined.

Combine bread crumbs, 2 TBSP parsley and 1/4 tsp salt on a pie plate. Scoop 2 TBSP crab mixture into the crumbs, flattening and scooping crumbs around on top. Pick up and gently form into symmetrical patties about 1/2" thick. Place on parchment covered small sheet pan, and repeat. Chill for at least an hour before frying.

In a large non-stick pan, melt 1 TBSP each, olive oil and butter. Cook over medium/low heat until browned on first side, about three to four minutes, and then carefully flip and cook second side until browned (use two spatulas to flip them because the crab cakes are tender and fall apart easily). Fry 4 or 5 at a time -- don't crowd too much or they will be hard to flip. Keep cooked crab cakes warm in oven while completing the rest, adding more oil and butter as needed.

Chef's Note: Serve these with a traditional Remoulade sauce or garlic aioli and you will have very

happy guests!

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