

# Crab Cakes

## Ingredients:

- 8 ounces lump crab meat
- 1/4 cup finely chopped celery
- 1/4 cup finely chopped onion
- 1/2 small clove garlic, finely minced, or dash garlic powder
- 1 tablespoon finely chopped red bell pepper
- 1 egg
- 2 tablespoons mayonnaise
- 1 teaspoon Worcestershire sauce
- 1 cup soft bread crumbs
- 1 1/2 teaspoons Creole seasoning
- 4 tablespoons butter

## Preparation:

Rinse and pick over crab meat, discarding any pieces of shell or cartilage. Try to leave lumps as large as possible. Heat 2 tablespoons butter in a large skillet over low heat; slowly saute finely diced onion, celery, red pepper, and garlic until tender. Whisk egg in bowl; add mayonnaise, Worcestershire sauce, and Creole seasoning. Combine with sauteed vegetables and soft bread crumbs, mixing well. Add the crab meat and form into loose patties; place on waxed paper-lined plate. Refrigerate for about 1 hour, or until firm. Heat remaining 4 tablespoons butter in large skillet over medium-low heat. Gently place crab cakes in skillet and cook for about 5 minutes. Turn and cook for 4 to 5 minutes longer, until cooked through. Serve with a remoulade sauce or tartar sauce. Serves 4.

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## Delicious Crab Cakes

- 1 16-oz cup Crab Meat
- 1 beaten egg
- 2 tbsp. mayonnaise
- 1 tbsp mustard
- 1 tbs Worcestershire
- 1 tbs mustard (dry)
- 1 tbs seafood seasoning
- 1/2 tbs lemon juice
- Hot souce (option)
- 3/4 cup bread crumbs

Combine all except crab and breadcrumbs. Add crab and delikatnie stir. Add bread crumbs. Form kotlety I pan fry !