

Crab Cakes

Servings: 6

INGREDIENTS:

2 tablespoons olive oil
2 green onions, chopped
1/2 cup olive oil
1 (6 ounce) can canned crabmeat, drained
1 egg
1 tablespoon mayonnaise
1 teaspoon dry mustard
1 cup cracker crumbs
1/2 teaspoon ground cayenne pepper
1 teaspoon garlic powder
1/4 teaspoon Old Bay Seasoning
salt to taste
ground black pepper to taste
1 cup bread crumbs



DIRECTIONS:

1. Heat 2 tablespoons oil in a skillet over high heat. Sauté green onions briefly until tender; cool slightly.
2. Combine crabmeat, sautéed green onions, egg, mayonnaise, dry mustard, cracker crumbs, cayenne pepper, garlic powder, Old Bay seasoning, salt and pepper. Form into ½ inch thick patties. Coat the patties with bread crumbs.
3. Heat 1/2 cup oil in a skillet over medium high heat. Cook cakes until golden brown on each side. Drain briefly on paper towels and serve hot.