



Crab Cakes

Ingredients:

1/4C mayonnaise
2 large eggs, lightly beaten
1/2 tsp. dry mustard
1/4 tsp. cayenne pepper
1C finely crushed soda crackers
1/4C vegetable oil

1/4C minced onion
1/2 tsp. Worcestershire sauce
1/4 tsp. salt
1lb. lump crab meat, picked over
2 Tbsp. unsalted butter
lemon wedges, for serving

Directions:

In a large bowl, combine the mayonnaise, onion, eggs, Worcestershire sauce, dry mustard, salt and cayenne. Fold in the crabmeat and 1/4 cup of the cracker crumbs. Shape the mixture into 16 cakes about 1 inch thick. Coat the crab cakes with the remaining cracker crumbs and transfer to a baking sheet lined with wax paper.

In a large skillet, melt 1 tablespoon of the butter in 2 tablespoons of the oil. When the foam subsides, add half of the crab cakes and cook over moderate heat until golden and crisp, 2 to 3 minutes per side. Drain the crab cakes on paper towels, then keep warm in a low oven. Repeat with the remaining 1 tablespoon of butter and 2 tablespoons of oil and cook the remaining crab cakes. Serve with lemon wedges.

Can be prepared and refrigerated overnight before cooking.

"Life is an Adventure, Drink Wine!"

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