



## **Crab Cakes**

Makes 3 6oz. cakes

### **Ingredients**

- 1 cup mayonnaise
- 1 lb colossal crab meat
- 1 egg
- 1 tsp Old Bay Seasoning
- 3 oz. lemon juice
- 1 red and 1 green pepper finely diced
- 1 cup of panko bread crumbs
- 2 oz. olive oil

Pre heat oven to 350 degrees

### **Method**

- Combine mayonnaise, crabmeat, egg, Old Bay, lemon juice and peppers and fold gently.
- Form into 3 even sized cakes.
- Coat both sides of each cake with panko.
- Heat olive oil in a saute pan and brown both sides evenly.
- Remove from pan and finish in a 350 degree oven for 8 minutes

### **Sauce**

- 1 cup of mayonnaise
- 2 tbl of chopped egg
- 6 gherkins diced
- 1 tsp tarragon finely chopped

Mix all ingredients until combined well