

Matherne's Meal Ideas

Crab Cakes



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, crushed crackers, cayenne pepper, garlic powder, Old Bay seasoning, salt and pepper. Form into 1/2 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. Serves 10.

Ingredients:

- 2 tablespoons olive oil
- 6 green onions, chopped
- 3/8 cup olive oil
- 1 lb lump crabmeat
- 1 egg
- 1 tablespoon mayonnaise
- 1 teaspoon dry mustard
- 8 oz buttery round crackers, crushed
- 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 panko (Japanese bread crumbs) or regular dry bread crumbs

Find all your recipe needs at your neighborhood Matherne's Supermarket!