

CITRUS-HERB CRAB CAKES



INGREDIENTS:

- 1 lb fresh lump crab meat
- 1 large egg, lightly beaten
- 2 tbsp real mayonnaise
- 1 tbsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 tsp Old Bay seasoning
- 1 tbsp finely chopped chives
- 1 tbsp finely chopped parsley
- 1 tsp lemon zest
- 1/2 cup panko breadcrumbs (or crushed saltines)
- 2 tbsp unsalted butter for frying
- Salt and pepper to taste

PROCESS:

1. Mix gently in a bowl, fold together crab, egg, mayo, Dijon, Worcestershire, Old Bay, herbs, lemon zest, and panko. Season lightly with salt and pepper.
2. Shape - Form 6-8 small patties, pressing just enough to hold together without compacting the crab.
3. Pan-fry - Heat butter over medium heat. Cook crab cakes 3-4 minutes per side until golden and crisp.
4. Serve - Finish with a squeeze of fresh lemon. Pair immediately with a chilled glass of Oso Libre Volado Viognier.