

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.