

CHEF CERATTO'S *Crab* CAKES



INGREDIENTS

1-16 oz. CAN OF JUMBO LUMP CRABMEAT
1/2 cup DICED RED, YELLOW AND GREEN PEPPERS
1/2 cup DICED RED ONION
1 tbs. CHOPPED GARLIC
JUICE AND ZEST OF ONE LEMON
1/2 cup MAYO.
2 tbs. DIJON MUSTARD
4-5 DASHES OF GREEN TABASCO
1 tsp. WORCESTERSHIRE SAUCE
1 tbs. CAJUN SPICE OR OLD BAY SEASONING
3/4 cup PANKO BREAD CRUMBS

INSTRUCTIONS

REMOVE CRAB FROM CAN, DRAIN WELL. SAUTE ONIONS, PEPPERS AND GARLIC AND ADD TO CRAB. ADD REMAINING INGREDIENTS AND GENTLY FOLD TOGETHER. FORM INTO DESIRED SIZED PATTY AND SAUTE UNTIL LIGHTLY GOLDEN BROWN.

