

Petro Vaselo

The soul of our soil

ALB DE PETRO VASELO

CRAB CAKES

servings 8

total time 30 min

INGREDIENTS:

- 1/3 c. mayonnaise
- 1 large egg, beaten
- 2 tbsp. Dijon mustard
- 2 tsp. Worcestershire sauce
- 1/2 tsp. hot sauce
- Kosher salt
- Freshly ground black pepper
- 1 lb. jumbo lump crabmeat, picked over for shells
- 3/4 c. panko breadcrumbs
- 2 tbsp. Freshly Chopped Parsley
- Canola oil, for frying

METHOD:

In a small bowl, whisk together mayo, egg, Dijon mustard, Worcestershire, and hot sauce, and season with salt and pepper.

In a medium bowl, stir together crabmeat, panko, and parsley. Fold in mayo mixture, then form into 8 patties.

In a large skillet over medium-high heat, coat pan with oil and heat until shimmering. Add crab cakes and cook, in batches, until golden and crispy, 3 to 5 minutes per side.

Serve with lemon and tartar sauce.