



CRAB CAKES

1 pound crabmeat
1/3 cup crushed Ritz crackers
1/4 cup Hellman's mayonnaise
1 egg, beaten
1 teaspoon Worcestershire sauce
1 teaspoon dry mustard
1/4 teaspoon garlic powder
1 teaspoon salt
Dash cayenne pepper
1/2 cup Panko bread crumbs, for dusting
1/2 cup canola oil

Favorite dipping sauce, for serving

In a large bowl, mix together all ingredients, except for the Panko crumbs and oil. Shape into 4" patties and dust with Panko bread crumbs. (Perfect for an appetizer – shape into 2" bite size patties).

Heat the canola oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4 to 5 minutes. Carefully flip crab cakes and fry on other side until golden brown, about 4 minutes. Serve warm with preferred sauce. We suggest Heinen's Lemon Dill Sauce or Hellman's Mayonnaise with a dash of Tabasco sauce.

Makes 4-6 servings