



new world italian

CRAB CAKES

Courtesy of Pasta Piatti

1/3 cups Mayonnaise
1-1/2 tbsp Mustard
3 Eggs
2 tbsp Lemon Juice
1/2 cup Bread Crumbs
2 tbsp Scallion or Green Onion
2 tbsp Red Pepper
1 tbsp Lemon Zest
1 pinch Cayenne Pepper
2 pounds Crab Meat
1/2 cup Oil
Salt & Pepper to taste

Combine all ingredients except crab in a large bowl and incorporate.
Check seasoning adjust then add crab and fold in gently.
Portion into 3oz. cakes.
Heat oil in pan to 350 degrees. Saute cakes until golden brown
on both sides and serve.

*Tips - Do not shake the pan, as the cakes may be delicate.
If the cakes are very thick finish in the oven at 350 degrees
for 5 minutes.

Makes 6 servings.