

CESCAPHE CRAB CAKES

1 lb. Jumbo Lump Crab meat

¼ cup Mayonnaise

2 tbsp. Dijon Mustard

2 Whole eggs

1 Shallot small-diced

1 Red Pepper small-diced

1 tbsp. Old Bay

2 Lemons juiced

1 tbsp. Cholula Hot Sauce

2 tbsp. Olive Oil

Salt and Pepper to taste

1. In a mixing bowl, combine all ingredients except the crab meat. Whisk all together and season with salt and pepper to taste.
2. Remove over the crab and remove and bits of cartilage. Add to the bowl, gently shape the mixture into 4 round or oval patties at least 1" thick.
3. Using the oil, brush the baking sheet pan. Place crab cakes on the sheet pan and bake for 15 to 20 minutes, or until the tops are lightly browned.
4. Run a broad spatula under the crab cakes to loosen them from the baking sheet. Invert the crab cakes onto serving plates.
5. Enjoy!

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