

Crab cakes

Ingredients:

1lb of white crab meat (dark meat or a combination can be substituted)
3 eggs
2tbs of mayonnaise
2tbs of chopped parsley
2tbs of chopped onion
2tbs of chopped celery
2tbs of chopped green bell pepper
¾ cup finely chopped stale bread
1/2tsp of Italian seasoning
½ teaspoon of Dijon mustard or dry mustard
Pinch of garlic salt
Pinch of cumin
½ stick of butter

Preheat oven to 350 degrees
Stir together all ingredients, except butter
Shape into 2 ounce round patties

Melt butter in skillet, until browned
Add crab cakes until browned on both sides
Place in oven on baking sheet for ten minutes
Top with remoulade sauce

Remoulade sauce

Ingredients

2 cups of mayonnaise
¼ ketchup
2tbs of Dijon mustard
2 tbs of horseradish
¼ cup finely chopped celery
1/2 cup of chopped onions

Stir all ingredients together
Place in refrigerator until serving time