

# LOW COUNTRY CRAB CAKES

## INGREDIENTS

- 2 tsp. unsalted butter
  - 1/4 cup celery, small dice
  - 1/4 cup green pepper, small dice
  - 1/4 cup scallion, white only, small dice
  - 1 lb. jumbo lump crabmeat
  - 1/4 cup mayonnaise
  - 1 tbsp. Dijon mustard
  - 1/2 tsp. + 1/4 tsp. salt
  - 1/4 tsp. Old Bay seasoning
  - 1/8 tsp. + 1/4 tsp. cayenne pepper
  - All-purpose flour
  - Whole milk
  - Panko bread crumbs
  - Vegetable oil
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## PREPARATION

**Makes:** Six servings, two crab cakes per serving

**Prepare:** Slowly sauté vegetables in butter until tender, about 8-10 minutes. Transfer to a shallow plate to cool, then refrigerate until cold. Combine crab, seasonings and cooled vegetables, mixing carefully with a rubber spatula so as not to break up crabmeat lumps. Cover and refrigerate one hour.

**Crab Cakes:** Portion out crab mixture with a 2-ounce scoop. Roll each portion in flour, milk and panko crumbs. Refrigerate for one hour.

**Cook:** Heat a large, heavy-bottomed sauté pan; add 1/4 inch of oil to pan. Carefully place crab cakes in pan and cook until golden; turn cakes over, then place sauté pan in preheated 350 degree oven. Cook until golden and heated through. Transfer crab cakes to a plate lined with a paper towel.

Recipe by Chef Gerry Klaskala

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