



Mini Crab Cakes

Prep 20m · Cook 10m · Serves 12

Ingredients

- 0.1 jar Dijon Mustard
- 0.15 dozen Eggs (Large)
- 0.5 bunch Fresh Parsley
- 2 each Lemons
- 1.5 lb Lump Crab Meat
- 0.1 qt Mayonnaise
- 0.1 can Old Bay Seasoning
- 0.15 lb Panko Breadcrumbs
- 0.25 lb Unsalted Butter

Instructions

1. Gently fold lump crab with mayo, dijon, Old Bay, egg, and minimal breadcrumbs. Form small cakes and chill 30 min. Pan-sear in butter until golden. Serve with lemon remoulade.