



Ingredients:

2 cups wild-caught crab meat
1 egg, whisked
2 tbsp mayonnaise
1 shallot, minced
1 tbsp parsley, chopped
salt and pepper to taste
seafood sauce (3 parts ketchup to 1 part horseradish, add lemon juice to taste)

Preparation:

In a large mixing bowl, combine all ingredients except seafood sauce. Form mixture into patties about the size of the palm of your hand. Place cakes into greased pan for stovetop cooking, or onto parchment-lined baking sheet if using oven.

Stovetop: Cook approximately 5-7 minutes per side.

Oven: Bake at 350 F for 25 minutes.

Serves: 4

Top crab cakes with seafood sauce, garnish with parsley, fresh chives or a lemon wedge.