



French Seafood Crab Cakes

6 Servings

12 Oz Lump Crab Meat, White and Claw
1 Egg
2 Tsp French Seafood Seasoning
2 Tbsp Mayonnaise
1 Tsp Dijon Mustard
1/4 Tsp Salt
1/4 Cup Celery, Minced
2 Tbsp Parsley, Finely Chopped
1/2 Cup Panko Breadcrumbs
1/4 Cup Canola Oil, For Cooking

Preparation:

Place parchment paper or foil on a sheet pan.

In a medium bowl combine crab meat, egg, mayo, mustard, French Seafood Seasoning, celery, parsley and salt. Gently fold together adding the panko breadcrumbs.

Create 6 crab cakes and place onto prepared sheet pan and refrigerate for a minimum of 1 hour.

When ready to make, heat oil in a large non-stick sauté pan. Carefully place the chilled crab cakes into pan and cook until nicely browned, about 5 minutes per side.

Serve with a squeeze of lemon and enjoy!