

Spiced Jumbo Lump Crab Cakes



Makes 8 Servings

1/4c onion, chopped	3/4c fresh bread crumbs, plus additional for dusting
1/4c red bell pepper, chopped	1t garlic, minced
1/4c green onion, sliced	1t dill, fresh, chopped
1T heavy whipping cream	2T Italian flat~leaf parsley, fresh, chopped
1T Dijon mustard	1 pound, jumbo lump crab meat
1 egg	1/4c Parmesan cheese, grated
1/8t cayenne pepper	lemon slices, for garnish

In a small bowl combine onion, red bell pepper, green onion, cream, mustard, egg, cayenne, 1/2 of the breadcrumbs, garlic, dill and parsley. Carefully fold into crabmeat. Form into 8 patties (for dinner servings, or into small appetizer size patties).

In another mixing bowl, combine remaining breadcrumbs and Parmesan cheese. Pat the breadcrumb mixture onto both sides of the crab cakes.

Pan sear until almost done if serving as appetizers or until just cooked through for dinner entrees. Garnish with lemon slices.

Prepare Ahead Tip

Pan sear until almost done. Allow to cool and place on baking sheet. Cover with plastic wrap and refrigerate up to 24 hours. Bring to room temperature and place baking sheet in preheated 250 degree oven for 5~8 minutes.