

Jumbo Lump Crab Cakes



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 8 Entrée Servings or 32 Appetizer 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.

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Debbie Spangler ~ Certified Personal Chef

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