

Traditional Easy Crab Cakes

Ingredients

1/4 cup each: finely chopped red bell pepper and finely chopped green onions
1/4 cup mayonnaise
1 Tablespoon fresh squeezed lemon juice
1/4 teaspoon seasoned salt
1/8 teaspoon cayenne pepper
2 (6-oz.) drained cans Chicken of the Sea® Crabmeat, White or Pink
1 large egg, beaten
1 cup seasoned breadcrumbs
3 Tablespoons butter

Directions

In bowl, combine red pepper, green onions, mayonnaise, lemon juice, seasoned salt and cayenne pepper. Stir in Chicken of the Sea® Crab, egg and 1/3-cup breadcrumbs (mixture maybe sticky). Divide and form mixture into 4 balls. Roll crab balls in remaining breadcrumbs (add more breadcrumbs in necessary); flatten into cakes about 1/2-inch thick. In skillet, melted butter over medium heat. Fry crab cakes 3 to 4 minutes per side or until golden brown. Makes 4 servings.

Serving Suggestions

Dollop these crab cakes with easy Lemon Dill and Chive Sauce. Simply combine 1/3-cup sour cream with a pinch lemon zest and 1-teaspoon each fresh dill and chives. It's outstanding!

Preparation Time

Preparation Time: 15 minutes

Stuffed Portobello

Directions

Preheat oven to 400 degrees. Coat mushroom caps in oil. Roast for 10 minutes. Stuff with crab mixture (above) and cover with cheese and lightly sprinkle bread crumbs. Roast for 10 more minutes.