

Crab Cakes

8	Oz	Lump crab
2	Tbl	Mayonnaise
2	Tbl	Italian breadcrumbs
1	Oz	Diced red pepper (fresh or frozen)
1	Oz	Diced shallot (smaller the better)
1	Tsp	Dijon mustard
1	Tsp	Lemon juice (or half squeezed lemon)
1	Tbl	Parsley, chopped
1	Tbl	Fresh basil, chopped
1	Tsp	Salt
1	Tsp	Old Bay seasoning
1/2	Tsp	Black pepper
2	Tbl	Olive oil

INSTRUCTIONS

1	In a mixing bowl add mayo, corn, serrano, lemon juice, parsley and all seasonings and mix with wooden spoon.
2	Gently mix in crab until all ingredients are fully incorporated
3	Form two 4-oz cakes with the mix
4	Press each side of the cake into the breadcrumbs and roll the sides
5	Heat oil in pan to medium and place crab cakes in; brown each side; serve with sauce