

Crab Cakes

8 – 10 cakes

Ingredients

1# crabmeat
1/3 c fine dry breadcrumbs
1/4 t dried chili flakes
1 egg
1/2 small onion
1 1/2 stalk of celery
1 clove garlic
1 t Old Bay seasoning
1 t Cholula (or another type of hot sauce)

Directions

In a medium bowl, mix the crabmeat and the breadcrumbs.

Finely chop the 1/2 onion – you'll have about 1/3 - 1/2 c

Finely chop the celery – you'll have about 1/4 - 1/3 c

Mince the garlic.

To the breadcrumbs and crab, add in the chili flakes, egg, chopped onion & celery, garlic, seasoning, and hot sauce.

Mix well until well incorporated.

Form into cakes using either a 1/4 c or 1/3 c measure. If using the 1/4 c measure, you'll get 10 cakes; the 1/3 c will give you 8.

Scoop out the measured amount, and use your hands to form the cakes. I usually use a fingers width for thickness.

Let the cakes rest, covered, in the fridge for 30 minutes minimum, or up to 3 hours.

To cook, melt 1 T of butter in each of two large skillets over medium heat.

When the butter has melted and is starting to foam, add 1/2 the cakes to each skillet giving them lots of room.

Cook them for 5 minutes, and turn them carefully and continue cooking for another 5 minutes. If they are darkening too quickly, turn the heat down to medium-low.

Serve with yam oven fries and a crunchy salad, with zesty mayonnaise.

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