

Jumbo Lump Crab Cakes

(4 servings)



Ingredients:

- 2 tbsp Mayonaise
- 2 tsp Fines Herbs*
- 1¼ tsp Creole seasonings
- 1 tsp Worcestershire sauce
- ¼ tsp black Pepper, freshly ground
- 1 tsp Creole mustard
- 2 tbsp soft Bread crumbs
- 1 lb Jumbo Crab meat, drained
- ¼ diced Peppers (tri-color)
- 1 tbsp green Onions, minced
- 1 tsp Garlic, minced

* Fines Herbes is defined as equal amounts of chopped fresh parsley, chives, tarragon, and chervil.

Directions:

Combine mayonaise, herb mix, Creole seasoning, Worcestershire sauce, black pepper, green onions, garlic, tri-color peppers and Creole mustard.
Gently stir in the breadcrumbs and the crabmeat, don't break up the crab lumps.
Shape mixture into patties.
Cook the patties in a skillet in a little olive oil for about 3 to 4 minutes or until browned.
Serve with the dipping sauce.

Spicy Creole Dipping Sauce

Ingredients:

- 1 cup Mayonaise
- 1 tbsp Chili-Garlic sauce
- 2 tsp Creole seasonings
- 2 tsp Parsley flakes
- 1 tsp Paprika

Directions:

Mix all ingredients into a smooth sauce.