

Mini Crab Cakes on Spinach

Wash spinach. Arrange on salad plate, drizzle with Red Salad Dressing. Dress with 3 mini crab cakes.

Mini Crab Cakes

Makes 36 mini crab cakes

3 tbsp butter or margarine
1 small onion, finely chopped
½ large celery stalk, finely chopped
1 jalapeno, seeded and minced
3 large eggs, beaten
¼ cup sour cream
1 pound fresh lump crabmeat
1 ½ cups Italian bread crumbs
1 cup shredded Monterey Jack cheese with jalapenos
½ cup diced roasted red bell pepper
½ cup fresh chopped cilantro
Vegetable oil for frying

1. In a large skillet, melt butter over medium heat and sauté onions, celery and jalapeno for 5 minutes. Transfer to a bowl and let cool.
2. Add eggs and sour cream and mix well. Add remaining ingredients, cover and chill for 1 hour.
3. Form 1 heaping tbsp of the mixture into 1 ½-inch cakes.
4. In a large skillet, heat 1/2-inch of oil over medium heat and fry the cakes in batches for approximately 4 minutes until golden. Drain.

(These cakes may be made larger and served as a main course.)