

CONFESSOR'S CLASSIC CRAB CAKES

1 lb lump crab meat

1 medium roasted red bell pepper, finely chopped

½ bunch of scallions, finely chopped

1 cup breadcrumbs

¾ cup mayonnaise

¼ cup Grey Poupon mustard

1 Tbsp Old Bay seasoning

2 Tbsp lemon juice

Mix above ingredients well. Divide and roll crab mixture by hand into four equally size balls. Press down on the balls to flatten top and bottom. Each 4-oz crab cake should be about 2 inches thick prior to frying.

¼ cup flour

2 eggs

4 oz milk

**2 cups Panko breadcrumbs seasoned
with ½ tsp salt and ½ tsp pepper**

¼ cup peanut oil, hot

Dust crab cakes with flour. Beat eggs and milk together well. Slowly dip each flour-coated crab cake into egg wash, 2 seconds per side. Lightly coat all sides of the crab cake with Panko breadcrumbs.

(Continued on next page)



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(Continued from previous page)

Pan fry crab cakes in hot peanut oil until golden brown and internal temperature is 165 degrees F. Serve with spring mix salad, lemon wedge and homemade **tartar sauce** (recipe below). Serves 4.

SIMPLE TARTAR SAUCE

1 cup mayonnaise

1 Tbsp sweet pickle relish

1 Tbsp minced onion

2 Tbsp lemon juice

Salt and pepper to taste (salt is optional)

Mix together above ingredients.