

# CRAB CAKES

## Ingredients

1. 1/4 c. minced onion
2. 2 tbsp. minced green pepper
3. 1/4 c. butter
4. 1 lb. fresh crabmeat, drained & flaked
5. 3/4 c. fine dry bread crumbs
6. 1 egg, beaten
7. 1 tbsp. mayonnaise or salad dressing
8. 1 tbsp. dried parsley flakes
9. 1 tbsp. lemon juice
10. 1 tsp. Worcestershire sauce
11. 1 tsp. dry mustard
12. Dash of red pepper
13. 1/4-1/2 c. fine dry bread crumbs
14. Vegetable oil

## Instructions

1. Saute onion and green pepper in butter until tender.
2. Remove from heat.
3. Stir in crabmeat and next 9 ingredients.
4. Mix well and shape into 8 patties.
5. Coat with additional bread crumbs.
6. Pour oil to depth of 1/4 inch in heavy skillet.
7. Fry cakes in hot oil (375 degrees) for 4-5 minutes on each side.