

Merrill Inn Crab Cakes

Yield: 12 2oz Patties

crab meat	1 pound
white breadcrumbs	4 oz.
celery (diced)	1 stalk
red pepper (diced)	½
medium onion (diced)	½
egg (beaten)	1
mayonnaise	2 Tbsp
Old Bay Spice	1 tsp (if unavailable use ½ tsp Cajun spice)
salt & pepper	to taste
lemon juice	dash
vegetable oil	2 Tbsp
butter	1 Tsp

Saute peppers, onion, celery and Old Bay spice in 1 Tbsp of oil until soft.

Stir in breadcrumbs, followed by crab meat.

Add egg and mayonnaise, stir together and season with salt, pepper and lemon juice to taste.

Don't stir too much to avoid breaking down the crab meat.

Refrigerate immediately for approximately 1 hour.

Form the mixture into 2 oz. patties (2 ½" wide by ¾" thick).

Preheat the oven to 400 degrees F.

Preheat a cast iron pan with a light coating of vegetable oil on medium heat until the oil just begins to lightly smoke.

Place patties in the hot pan. Add a small piece of butter and gently sauté for 1 minute.

Place the pan into the preheated oven for 4 - 5 minutes.

Take the pan out of the oven, turn over the patties and brown the other side on the stove over medium heat.

Serve 2 patties over mixed dressed greens.

