



File Name: Blue Line Cafe Crab Cakes.Doc

Creation Date: July 27, 2019

Edited Date: Sunday, July 28, 2019

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Tag Words: Crab Cakes

Make early in the day to allow the mix to cool in refrigerator before making into patties. Ingredients list has been updated for next preparation.

1 lb. jumbo lump crabmeat (drain slightly)
1 small onion, finely chopped (1/2 cup)
4 scallions or green onions, thinly sliced (1/4 cup)
1 cup fresh bread crumbs (three dried slices, it's a little more than a cup)
1 tsp salt
1 tsp black pepper
1/4 tsp cayenne pepper
A few drops of freshly squeezed lemon
2 eggs, beaten lightly
4 Tbsp. unsalted butter, 1/2 stick melted
1 C all-purpose flour with black pepper added.
8 Tbsp. unsalted butter

Pick over the crab meat for shells.

In mixing bowl add crabmeat, onions, scallions, bread crumbs, salt, pepper, cayenne pepper and lemon juice. Toss lightly but mix thoroughly.

Add eggs and melted butter, gently mix well until blended. Place in refrigerator for 30 minutes. This allows the bread to absorb the moisture, making them easier to mold.

Make crab into 6 even cakes. Dredge the cakes in flour and drizzle melted butter over them. Place on cooler sheet pan. Back in refrigerator if necessary

Preheat oven to 350 degrees, convection bake worked well. Place cakes on middle rack for 10 minutes. Change to broil for 2-3 minutes for top browning.

July 27, 2019 made for Maggie and Jaime because had her arm broken. Both raved about them, very good flavor but slightly fell apart. Original thought was to cast iron fry pan them but because of not sticking together, then went into the oven which work out better. Next time use a baking silicone sheet or parchment paper.