



GULF COAST CRAB CAKES

¼ cup minced red pepper
¼ cup minced green onions
2 Tbsp chopped fresh cilantro
2 Tbsp mayonnaise
2 tsp Dijon mustard
1 tsp crab boil
½ tsp Tabasco sauce
½ tsp Worcestershire sauce
1 egg
1 lb lump crab meat
1/3 cup fresh bread crumbs
Lemon wedges

Combine all ingredients except crabmeat and breadcrumbs. Add bread crumbs and mix well and then add crab meat. Shape into patties using 1/3 cup per cake. Patties should be ¾ inch thick. Arrange on a baking sheet and chill for 30 minutes. Bake in oven at 375 for about 25 minutes. Crab cakes should be a nice golden color when done. Leftovers make good sandwiches the next day. I chilled for two hours before I made the cakes.