

# ingles

## Cooking with Class



### **Crab cakes**

*(Makes 8 cakes)*

2 lbs crab meat  
1 cup Duke's mayonnaise (light/reduced fat)  
1 egg  
2 oz (about ¼ cup) red onion, finely diced  
2 oz (about ¼ cup) celery, finely diced  
2 TBSP Old Bay Seasoning  
1 cup (+ 2 cups) Panko bread crumbs  
1 tsp sea salt  
1 tsp black pepper  
Oil

Pick through crabmeat to remove stray shell. In a mixing bowl combine mayonnaise, eggs, vegetables and seasoning. Note: It is important to mix all ingredients except crab and then add crab. Fold crab into mixture. Add 1 cup of Panko bread crumbs. Portion cakes using scoop. Roll in Panko crumbs to coat and shape. Heat skillet with oil and brown crab cakes on each side (approximately 5 minutes). Remove and serve.