



# Crab Cakes



Servings

4 persons



Cooking time

10 Minutes



Calories

195

## Ingredients:

- 1 egg
- 2 tbsp mayonnaise
- ½ tsp dry ground mustard
- ½ tsp salt
- 1 pinch of black pepper
- 1.13 kg Frozen Wild Crab Surimi Flake Thailand
- 5 saltine crackers, crushed
- 1 tbsp parsley, chopped
- 3 tbsp butter
- 3 tbsp vegetable oil



Product item number: 120002



## Cooking Steps:

- 1 Prepare the Mixture: Add the black pepper, salt, and dry mustard into the mixing bowl and mix well.
- 2 Add the egg and mayonnaise, mixing well to combine.
- 3 Stir in the chopped parsley and crushed saltine crackers.
- 4 Gently fold in the crab meat, being careful not to break up the crab too much. Mix until everything is evenly combined.
- 5 Shape the crab mixture into patties. This should make about 8-10 patties.
- 6 Place each patty on a sheet of waxed paper or parchment paper. Once all patties are formed, cover them with additional waxed paper or plastic wrap.
- 7 Refrigerate the patties for at least 1 hour.
- 8 Heat a large skillet over medium heat and add the butter and vegetable oil. Allow the butter to melt and the oil to heat up, creating a hot, non-stick surface.
- 9 Carefully place the crab cakes into the skillet. Cook for 3 to 5 minutes per side, or until they are golden brown and crispy on the outside.
- 11 Once cooked, transfer the crab cakes to a plate lined with paper towels to drain any excess oil.
- 10 Serve the crab cakes with warm dipping sauce.
- 12 Enjoy!

