

# From the Marian Manor Kitchen

## Crabby Crab Cakes



### *Ingredients:*

1 pound crabmeat, picked free of shells  
1/3 cup crushed crackers  
(recommended: Ritz)  
3 green onions (green and white parts),  
finely chopped  
1/2 cup finely chopped bell pepper  
1/4 cup mayonnaise  
1 egg  
1 teaspoon Worcestershire sauce  
1 teaspoon dry mustard  
1/2 lemon, juiced  
1/4 teaspoon garlic powder  
1 teaspoon salt  
Dash cayenne pepper  
Flour, for dusting  
1/2 cup peanut oil

### *Directions:*

In a large bowl, mix together all ingredients, except for the flour and peanut oil. Shape into patties and dust with flour.

Heat oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4 to 5 minutes. Carefully flip crab cakes and fry on other side until golden brown, about 4 minutes. Serve warm with preferred sauce.