



## RECIPES

### **Crab Cakes with Mustard Sauce**

#### **The Cakes**

3 Tbsp. mayonnaise  
1 lg. egg, lightly beaten  
3/4 cup unseasoned bread crumbs  
1/2 cup celery, minced  
1/2 cup green onions, chopped  
1 tsp. dried dill  
1 Tbsp. fresh lemon juice  
2 tsp. Dijon mustard  
1/2 tsp. salt  
1/4 tsp. pepper  
3 dashes hot sauce  
1/8 tsp. nutmeg  
1 lb. crabmeat (can use imitation)  
1 Tbsp. milk  
1 Tbsp. olive oil

#### **The Sauce**

3-1/2 tsp. dry mustard  
1 cup mayonnaise  
2 Tbsp. heavy cream  
2 Tbsp. milk  
2 tsp. Worcestershire Sauce  
1 tsp. A-1 Steak Sauce  
1 pinch salt

In a bowl, combine mayo, egg, bread crumbs, celery, onions, and dill. Stir until blended. Stir in lemon juice, mustard, salt, pepper, hot sauce, and nutmeg. Fold in crab meat until well blended. Mixture should be moist enough to stick together in patties. If too dry, use a little milk. If too wet, refrigerate to bind before forming into patties. Using a 1/4 cup measure, make patties. Don't press down or overwork mixture. Makes 12 - 13 patties. Fry in oil in 3 batches of 4 to 5 for 3 minutes on each side. Keep warm in a 200 degree oven until ready to serve.

For the sauce, add 3 tsp. mustard to the mayo. Beat for 1 min. on low. Add the other ingredients and beat for 2 minutes. Add other 1/2 tsp. mustard at the last and beat to complete sauce.