

Johnny D's Waffles and Bakery

Grilled Crab Cakes

Ingredients:

- ½ to ¾ cup Panko breadcrumbs
- 1 large egg
- 1 T Worcestershire Sauce
- ½ t Texas Pete Hot Sauce
- Fresh cracked pepper to taste
- 2 T, plus 1 t, Mayo
- 2-6 oz Lump Crab Meat
- 1 ½ t Old Bay Seasoning
- 1 T Olive Oil

Directions:

Mix ½ cup of breadcrumbs and the egg, then gently mix in all other ingredients except the lump crab together until incorporated. Check the consistency of the mixture and if it seems very wet add a little more breadcrumbs. Gently fold in lump crab meat.

Separate into 4 cakes and gently flatten. Set on a plate in the refrigerator for 30 minutes to an hour.

When you are ready to eat, heat a little olive oil in a nonstick pan over medium-high heat. Grill on both sides for 3-4 minutes until golden brown.

Enjoy your delicious crab cake with your favorite vegetables, as a sandwich, or (as we serve it at the restaurant) as a Benedict.