



Taste Crab Cakes

Ingredients

1 lb. lump crab meat
1 cup diced celery
1 cup diced red onion
2 tbs. sour cream
2 tbs. whole grain mustard
1 tsp. Old Bay seasoning
1 tsp. Cajun seasoning
3 eggs
1 cup flour
1 cup panko bread crumbs

Mix ingredients and form into three inch round cakes. Prepare hot skillet with olive oil or butter and place cakes in pan. Sauté cakes until golden brown, about three minutes per side.

Place into oven at 375 degree, for seven minutes.