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Lemony Dill Crab Cakes

- 1¼ Cups Mayonnaise
- 1¼ Cups Crushed Saltines (1 sleeve)
- 1 Fresh Lemon Juice
- 1 ½ Lbs. Crab Meat
- 1 Tbsp Worcestershire Sauce
- 4 Scallions, minced
- 2 Tsp Hot Sauce
- 4 Tbsp. Olive Oil
- 2 Tbsp Lemony Dill Seasoning

Combine mayonnaise, lemon juice, Worcestershire sauce, hot sauce and Lemony Dill Seasoning in a large bowl. Reserve ½ cup sauce for serving. Fold crab meat, saltines and scallions into remaining sauce and mix. Form crab meat mixture into eight x 1-inch patties. Heat 2 tablespoons olive oil in large nonstick skillet over medium-high heat until just smoking. Add half of crab cakes and cook until golden brown, approx 2½ to 3 minutes per side. Transfer to platter and tent with foil. Repeat with remaining oil and crab cakes. Serve with reserved sauce.



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