

WIDOW'S CRAB CAKES W/ RED CHILI MAYO

2	cans of crabmeat
1	green onion, sliced fine
15 mL	fresh parsley, chopped fine
60 mL	panko breadcrumbs
60 mL	mayonnaise
15 mL	finely diced red pepper
10 mL	finely diced red onion
Dash	Worcestershire sauce
Pinch	pepper, cayenne pepper, seasoned salt
3 mL	dry mustard or fresh mustard
30 mL	flour (add a dash of salt and pepper)
1	egg (beat it up with 5 ml of water)
100 mL	Panko breadcrumbs (mix with spices below)
2 mL	oregano paprika, garlic powder, salt , pepper
50 mL	vegetable oil (for frying)
10 mL	butter

Sauce:

60 ml	mayo
5 ml	Thai sweet chili sauce or regular chili sauce
3 ml	lemon juice

Method:

1. In a small custard cup mix together all of the sauce ingredients. Keep chilled.
2. In a small metal bowl very gently mix together all of the crab cake ingredients until they hold together. **TEACHER CHECK.** Form the mixture into 10 small patties. Put on a plate and cover and chill.
3. Take out 3 white soup bowls. One with the flour mixture, one with the egg mixture and the other with the breadcrumb mixture. Gently press the sides of each crab cake into the flour, then the egg and then the crumbs.
3. Put 50 ml of oil and 10 mL of butter into a Teflon frypan and heat to med-high heat. Fry the chilled crab cakes until they are golden brown on each side. Place them on a dinner plate and garnish the top of each one with a small dollop of chili mayo. Serve.