

## Crab Cakes

Serves 4

### Ingredients

¼ Cup Sweet Onions, ¼" diced  
¼ Cup Green Onions, chopped  
1 TB Shallots, minced  
1 TB. Butter, whole  
1 lbs. Crab Meat, Snow or Blue  
½ Cups Mayonnaise, Best Foods  
¼ Cup Cream, heavy  
1 TB. Parsley, fresh, chopped  
1 tsp. Coleman's Dry Mustard  
½ tsp. Tabasco  
½ tsp. Old Bay Seasoning  
½ Cups Panko Bread Crumbs



### Directions

Sauté onions and shallots till tender. Let cool to room temperature. Combine all remaining ingredients together including sautéed onion mix. Let rest for 10 minutes before forming cakes. Adjust crab cake mix with additional Panko breadcrumbs to make a tighter bind.

To make the cakes - form cakes in 2 oz. portions. Dust well with Panko breadcrumbs. Pan fry cakes in 1 ounce butter till golden brown. Top with Tobiko caviar and serve.