



Summer Crab Cakes

Serve with Maggie's Viognier 2015

- 2 large eggs, well beaten
- 1/2 cup chopped celery
- 1 cup crushed Saltine crackers
- 3 tablespoons mayonnaise
- 1 tablespoon Dijon-style mustard
- 1 teaspoon Old Bay Seasoning
- 1/4 teaspoon red hot pepper flakes
- 2 teaspoons Worcestershire sauce
- 2 tablespoons finely chopped parsley sprigs
- 1/2 cup finely chopped scallions
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 pound crab meat, lump preferred, shell and cartilage removed
- 1/2 cup finely ground fresh bread crumbs
- 1/4 cup vegetable oil

In a large mixing bowl, combine eggs, celery, saltines, mayonnaise, mustard, Old Bay Seasoning, pepper flakes, Worcestershire sauce, parsley, scallions, salt and pepper. Blend well. Add crab meat, folding it lightly without breaking it up.

Divide the mixture into 12 equal portions. Shape into patties and dredge in breadcrumbs, lightly.

Heat 2 tablespoons oil in a nonstick skillet over medium heat. Saute the crab cakes 3 minutes on each side, or until golden brown, using the remaining oil, if necessary.

Drain on paper towels and serve with cocktail or tartar sauce. Pair with Maggie Malick Wine Caves Viognier 2015!