

# RECIPE FOR CRAB CAKES (Aunt Margie)

Sauté  $\frac{1}{4}$  c. minced onion and 2 T  
minced green pepper in  $\frac{1}{4}$  c. melted  
butter. Remove. NOT CLAW

Add: 1 lb fresh crab - drain/clean

$\frac{1}{4}$  c. Italian bread crumbs

1 egg beaten

1 T mayo

1 T fresh parsley - chopped

1 T fresh lemon juice

1 t Worcestershire sauce

1 t Old Bay Seasoning

1 t dry mustard

DASH red pepper

Mix lightly. Form 5 patties.

Dip in bread crumbs. Let sit

one hour. Fry in hot vegetable  
oil - 4 to 5 min on each side.

Turn when brown.