

Crab Cakes

1 cup Italian-seasoned breadcrumbs
1/3 cup grated Parmesan cheese
2 Tbsp chopped parsley
2 tsp Old Bay seasoning
1/4 tsp pepper
1 garlic clove, pressed
1/4 cup mayonnaise
1 tsp lime juice
1 large egg, lightly beaten
1 lb crab meat, cleaned of shell pieces and drained
1/4 cup butter

In bowl, stir together all ingredients EXCEPT crab and butter. Mixture will be thick and crumbly.

Fold in crab meat; shape into 8 patties pressing firm to adhere the ingredients together.

Melt butter in skillet over medium-high heat; cook 4 -5 minutes on each side until golden. Lower heat if necessary to keep crab cakes from burning.

