

# WEISINGER'S

OF ASHLAND

RECIPE TO BE ENJOYED WITH

**2007 Reserve Chardonnay**

## **Crab Cakes**

### **Ingredients**

2 tablespoons freshly chopped parsley  
½ teaspoon dry mustard  
1 teaspoon Worcestershire sauce  
2 large eggs, beaten  
2 tablespoons mayonnaise  
1 teaspoon fresh lemon juice  
1 pound cooked crabmeat, flaked  
½ cup fresh breadcrumbs  
Salt and Pepper to taste  
Additional fresh breadcrumbs or, preferably, Panko crumbs for dredging  
Butter and oil for frying

Mix together the parsley, mustard, Worcestershire, eggs, and mayonnaise. Add the crabmeat and crumbs. Season with salt and pepper and combine well but gently, so you don't break up the crabmeat.

Divide the mixture into 6 to 8 portions and flatten gently into thick patties.

To ensure even portions, pack the mixture into a 1/3 cup measure for each patty.

Coat each patty lightly with crumbs. If possible, refrigerate for 30 minutes before sautéing. Heat butter and a little oil, enough to generously cover the bottom, in a large frying pan over medium-high heat. Add the crab patties, in batches if necessary, and fry until golden brown on both sides, about 4 minutes per side.

Remove from pan and drain on paper towels. Serve immediately!