

Mini Crab Cakes

Makes 24

Ingredients:

8 oz cream cheese, room temperature
3/4 cup finely grated Parmesan cheese, divided
1 large egg
1/4 cup sour cream
1 tsp finely grated orange peel
1/2 tsp finely grated lemon peel
4 tsp + 2 tbsp chopped fresh chives, divided
1/4 tsp coarse kosher salt
Large pinch of cayenne pepper
6 oz fresh lump crab meat, picked over, patted dry, coarsely shredded
1 cup Panko (Japanese breadcrumbs)*
1/4 cup (1/2 stick) unsalted butter, melted, plus more for pans
Fresh chives, cut into pieces

Special equipment: 2 mini muffin pans

Preparation:

Preheat oven to 350°F

Using electric mixer, beat cream cheese in medium bowl until smooth. Add 1/4 cup Parmesan and egg; beat to blend. Beat in sour cream, citrus peels, 4 teaspoons chopped chives, coarse salt, and cayenne pepper. Fold in crab meat.

DO AHEAD: *Can be made 1 day ahead. Cover and chill.*

Generously butter 2 mini muffin pans. Toss Panko, 1/2 cup Parmesan, and 2 tbsp chopped chives in small bowl. Drizzle 1/4 cup melted butter over, tossing with fork until evenly moistened. Press 1 rounded tbsp Panko mixture into bottom of each muffin cup, forming crust. Spoon 1 generous tbsp crab mixture into each cup, sprinkle rounded tbsp of Panko mixture over each.

Bake crab cakes until golden on top and set, about 30 minutes.

Cool in pan for 5 minutes. Run knife around each cake and gently lift from pan. Arrange crab cakes on serving platter, sprinkle with chives.

Can be done 2 hours ahead. Arrange on baking sheet, let stand at room temperature. Reheat in 350F oven 6 to 8 minutes.