

Louisiana Deviled Crab Cakes

(makes 4 crab cakes)



Ingredients:

¼ cup finely chopped Onion
¼ cup finely chopped green Bell Pepper
3 tbsp finely chopped Celery
3 tbsp unsalted Butter
1 large Egg
1 tbsp Sour Cream
½ tsp dry Mustard
½ tsp Worcestershire sauce
¾ tsp Cayenne
¾ tsp Salt
2 tbsp thinly sliced Scallion greens
16 Saltines, finely ground
½ lb jumbo lump Crabmeat, picked over
1 tbsp vegetable Oil
Accompaniments: Tartar sauce and Lemon wedges

Directions:

Cook onion, bell pepper, and celery in 1 tbsp butter in a 10" nonstick skillet over moderately low heat, stirring occasionally, until vegetables are softened, about 8 minutes.

Whisk together egg, sour cream, mustard, Worcestershire sauce, cayenne, and salt in a large bowl, then stir in scallion, cooked vegetables, and ¼ cup saltine crumbs.

Gently stir in crabmeat, then form into 4 cakes (2½ to 3" in diameter).

Dredge cakes in remaining saltine crumbs.

Heat oil and remaining 2 tbsp butter in cleaned skillet over moderate heat until foam subsides, then cook crab cakes, turning once, until golden brown, 8 minutes total.