

Allan's Crab Cakes with Remoulade Sauce

Makes 12 servings

Ingredients:

2 lbs lump crab meat, picked clean of shells
2 eggs
4 tsp Worcestershire sauce
½ tsp dry mustard
4 tbsp mayonnaise
2 tsp lemon juice
2 tbsp mustard
2 tbsp melted butter
2 tsp parsley flakes
2 tsp Cajun seasoning

Preparation:

Preheat oven to 375 degrees

In a mixing bowl combine all ingredients except crab. Stir all ingredients until well mixed. Gently fold in crab meat, being careful not to break the lumps. Shape into cakes. Bake in oven at 375 degrees for 12 to 15 minutes or until evenly brown on each side and reach an internal temperature of 165 degrees. Serve with remoulade sauce.

Remoulade Sauce:

2 cups mayonnaise
2 tbsp minced celery
2 tbsp minced shallots
1 tsp minced garlic
3 tbsp chopped green onions
6 tbsp chili sauce
4 tbsp Creole mustard
1 tbsp Cajun hot sauce or too taste
Salt and pepper to taste

Mix all ingredients in a mixing bowl until thoroughly incorporated. Season with salt and pepper. Refrigerate for 15 to 20 minutes, until chilled. Serve with crab cakes.