

## Spinach with Crab Cakes

Wash spinach. Arrange on salad plate, drizzle with Red Salad Dressing. Dress with 3 mini crab cakes.

### Mini Crab Cakes

Makes 36 mini crab cakes

3 tablespoons butter or margarine  
1 small onion, finely chopped  
½ large celery stalk, finely chopped  
1 jalapeno, seeded and minced  
3 large eggs, beaten  
¼ cup sour cream  
1 pound fresh lump crabmeat  
1 ½ cups Italian bread crumbs  
1 cup shredded Monterey Jack cheese with jalapenos  
½ cup diced roasted red bell pepper  
½ cup fresh chopped cilantro  
Vegetable oil for frying

1. In a large skillet, melt butter over medium heat and saute onions, celery and jalapeno for 5 minutes. Transfer to a bowl and let cool.
2. Add eggs and sour cream and mix well. Add remaining ingredients, cover and chill for 1 hour\*.
3. Form 1 heaping tablespoon of the mixture into 1 ½-inch cakes. In a large skillet, heat 1/2-inch of oil over medium heat and fry the cakes in batches for approximately 4 minutes until golden. Drain.

(These cakes may be made larger and served as a main course.)