

Crab Cakes

(Makes 36 Mini Crab Cakes)

Ingredients:

- 3 tbsp Butter
- 1 small Onion, finely chopped
- ½ large Celery stalk, finely chopped
- 1 Jalapeño, seeded and minced
- 3 large Eggs, beaten
- ¼ cup Sour Cream
- 1 lb fresh lump Crab Meat
- 1½ cups Italian bread crumbs
- 1 cup shredded Monterey Jack cheese with Jalapeños
- ½ cup diced roasted red Bell Pepper
- ½ cup fresh chopped Cilantro
- Vegetable oil for frying
- Fresh Spinach
- Red Salad Dressing

Directions:

In a large skillet, melt butter over medium heat and saute onions, celery and Jalapeño for 5 minutes.
Transfer to a bowl and let cool.
Add eggs and sour cream and mix well.
Add remaining ingredients, cover and chill for 1 hour.
Form 1 heaping tbsp of the mixture into 1½" cakes.
In a large skillet, heat ½" of oil over medium heat and fry the cakes in batches for approximately 4 minutes until golden.
Drain.
Note: These cakes may be made larger and served as a main course.

Presentation:

Arrange spinach on salad plates, drizzle with red salad dressing.
Dress with 3 mini crab cakes or 1 large one.