

Savory Jumbo Crab & Gruyere Burger



INGREDIENTS

1/2	Pound	<u>Jumbo Crab Sensations®</u>
1/4	Each	Red Pepper, Finely Diced
1/8	Cup	Scallions, Finely Chopped
1/8	Cup	Parsley, Chopped
1	Each	Egg, Beaten
1 1/2	Tablespoon	Mayonnaise
1/2	Teaspoon	Garlic Powder
1	Teaspoon	Créole Seasoning
1	Teaspoon	Créole Mustard
1	Teaspoon	Lemon Juice
1/4	Cup	Bread Crumbs
1	Tablespoon	Olive Oil
1	Each	Bun
1	Slice	Gruyère Cheese
2	Slices	Heirloom Tomatoes
1	Leaf	Bibb Lettuce
1	Tablespoon	Old Bay Mayonnaise

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#), [Sandwiches](#)

Create a créole-influenced burger with Jumbo Crab Sensations®, a slice of gruyère plus heirloom tomatoes, and they'll vote you into the Rockin' Burger Hall of Fame. We'll help with the acceptance speech.

DIRECTIONS

1. Chop the Jumbo Crab Sensations. Leave some larger lumps.
2. Mix all of the ingredients for the Jumbo Crab Sensations® Crab Burger together and let sit for at least 1 hour.
3. Form the mixture into a cake and sear on medium heat till 165°F
4. Build your Jumbo Crab Burger and Enjoy!