

Cajun Crab & Seafood Cake



FEATURED PRODUCTS:

MENU PARTS: Appetizers, Entrees

DIRECTIONS

1. Slightly beat the egg and add the Jumbo Crab Sensations, mayo, onions, peppers, celery, lemon juice, Cajun seasoning and 3/4 cup of the panko. Form into cakes of your desired size and lightly coat the cakes in the remainder of the panko. Sauté or fry at 350°F until 165°F internal temperature.
2. For the aioli, mix all ingredients together.

INGREDIENTS

1	Pound	<u>Jumbo Crab Sensations®</u>
1/2	Cup	Mayonnaise, Heavy Duty
2	Each	Eggs, Slightly Beaten
1/4	Cup	Onions, Finley Chopped
2	Tablespoons	Green Peppers, Finely Chopped
2	Tablespoons	Celery, Finely Chopped
3	Cups	Panko
1	Each	Lemon, Fresh, Juice, Zest
3	Tablespoons	Cajun Seasoning

Garlic

Chive

Aioli:

1/2	Cup	Mayonnaise, Heavy Duty
1/4	Cup	Chives
1/4	Cup	Garlic, Fresh, Minced
2	Tablespoons	Lemon, Fresh, Juice, Zest