

Crabcakes

1 pound fresh lump crabmeat
[4 cans (6-ounces each) crabmeat
well drained, may be substituted]

2 tablespoons butter or olive oil

1/2 cup diced scallions (about 3
scallions)

1 teaspoon minced garlic

1 egg, lightly beaten

1/4 cup mayonnaise

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1/4 cup mayonnaise

Procedure:

1. Gently pick over the crabmeat for bits of shell and cartilage and place in a medium -size mixing bowl. In a small bowl, combine the egg, mayonnaise, mustard, parsley, cayenne, salt and pepper; blend well and set aside.
2. Heat 2 tablespoons of butter in a skillet over medium-high heat; when the foam has subsided, add the scallions and the garlic; cook until tender but not browned stirring often (about 1 minute) then remove from the heat and set aside.
3. Finally, add 1/4 cup of the breadcrumbs to the crabmeat and blend well; add the mayonnaise blend and the sauteed vegetables; mix well.
4. Place the remaining 1/2 cup of bread crumbs on a plate and set aside; shape the crab mixture into 8 small or 4 large 3/4-inch thick cakes (for small cakes, use a 1/4 cup measure packed as a guide); refrigerate for atleast 1/2 hour. Remove the cakes from the refrigerator; coat them with the breadcrumbs, pressing lightly to make sure the crumbs coat evenly.
5. When you are ready to cook, heat 2 tablespoons of buter and 2 tablespoons of oil in a large skillet over medium heat. When the fat is hot, add the cakes, 1 at a time (do not crowd - it is fine to cook them in 2 batches). Ajust the heat so that the fat is sizzling but not burning the breadcrumbs; cook until both sides are nicely browned; smaller cakes need a total of 8 to 10 minutes cooking, larger ones 12 to 15 minutes. Keep any finished cakes warm in a 300 degree Farenheit oven while you complete the cooking. Serve warm with lemon wedges and basil aioli.