

Holiday Crab Cakes with Remoulade Sauce

1 lb. cooked picked crab meat
5 Bisca water crackers, ground fine into crumbs to total 1/4 cup
2 T. finely chopped green onions
2 1/2 T. Spectrum mayonnaise
2 t. fresh lemon juice
1 1/2 t. Worcestershire sauce
Dash of hot sauce
Sea salt and fresh ground pepper to taste
1 egg, beaten
1 c. flour for dusting
2-3 T. Spectrum canola oil for browning

Remoulade Sauce:

1/2 c. Spectrum mayonnaise
2 t. Muir Glen ketchup
1 t. vinegar or lemon juice
1 T. chopped capers
1 T. finely chopped flat leaf parsley
1 t. Dijon mustard
2 T. relish
Dash each: Tabasco and Worcestershire sauce
Salt and pepper to taste

Combine first 7 ingredients and mix well. Season to taste with salt and pepper. Add in beaten egg and mix well. Form mixture into 2-inch disks. Dust lightly with flour. Heat oil in a non-stick pan and lay the cakes in the pan. Brown on each side until golden. Bake in a preheated 350°F oven for 10 minutes to heat through. Serve with Remoulade Sauce. To make the sauce, mix all ingredients together and adjust seasonings if needed. Chill the sauce before serving. Makes 32 mini crab cakes.