

Baked Crab Cakes

Makes 16-18 (serves 4 for a light dinner)

1 T butter
1/3 c green pepper, minced
1/3 c onion, minced
1/3 c celery, minced
1 # fresh crabmeat
1/3 c fine dry breadcrumbs, plus extra
1/3 c mayonnaise
1 egg white
¼ t ground pepper
Dash hot pepper sauce
2 T. butter, melted

Melt 1 T butter in heavy pan over medium heat. Add green pepper, onion and celery. Cover and cook until soft, about 10 minutes. Cool vegetables slightly.

Mix 1/3 c. breadcrumbs, mayonnaise and egg white in large bowl, add crab and vegetables. Blend in black pepper and hot sauce.

Line a baking sheet or tray with waxed paper. Shape generous tablespoonfuls into 2-inch patties about ½ inch thick and place on tray. Top with additional breadcrumbs. Refrigerate several hours or overnight.

Preheat oven to 425°. Brush a baking sheet with ½ T melted butter (or line with parchment paper) and arrange crab cakes on baking sheet. Drizzle lightly with remaining melted butter.

Bake about 10 minutes until crab cakes are heated through and tops are browned and crisp. (Broil for about a minute if needed for browning.) Drain on paper towels and serve. Can be kept warm in 170 ° oven for up to 30 minutes before serving.