



### **Chef Kristin Solenne's Crab Cakes**

#### *Ingredients*

1 pound crabmeat  
1/3 cup bread crumbs  
3 green onions, chopped  
1/2 cup chopped bell pepper (red, yellow)  
1 egg  
1/4 cup mayonnaise  
1 teaspoon Worcestershire sauce  
1/2 lemon juiced  
1/2 teaspoon Dijon mustard  
1/4 teaspoon minced garlic  
salt and pepper to taste  
dash cayenne pepper  
Flour for dusting  
Mixed mushrooms

#### *Directions*

1. In a large bowl mix together all ingredients, except for flour and mixed mushrooms
2. Shape mixture into patties, and dust with flour
3. Heat oil (peanut oil preferred) in a large skillet over medium heat
4. Once oil is hot, place crab cakes in the oil and turn after 4-5 minutes or until golden brown
5. In a small skillet with a little olive oil and garlic sauté mixed mushrooms
6. Place warm mushroom salad on plate and crab cakes on top
7. Drizzle a balsamic reduction over
8. Serve warm and enjoy