

The UMass Crab Cake

Ingredients:

- 1 Egg
- 2 tbsp. Mayonnaise
- 1 tbsp. Dijon Mustard
- 2 tsp. Whole Grain Mustard
- 2 tbsp. Finely Chopped Parsley
- 2 tbsp. Chopped Chives
- 2 tbsp. Small Diced Red Pepper
- 1 Lemon - Juice and Zest
- 1 lbs. Crabmeat, Drained
- 1 cup Panko Bread Crumbs
- 1 tsp Siracha Sauce
- Freshly Ground Salt and Pepper to taste

Preparation:

1. Combine egg, mayonnaise, dijon mustards, whole grain mustard, parsley and chives in a mixing bowl.
 2. Blend thoroughly and season to taste with lemon juice.
 3. Add crabmeat, bread crumbs, and mix together.
 - *be careful not to overmix or cause the crabmeat to shred too much - larger chunks of crabmeat are better!
- Season with salt, pepper, and siracha sauce
 - Form into 4 "cakes" per 1lb

