**Crab Cakes with Remoulade**

**Crab Cakes:**

8 oz. crab meat

1 green onion, sliced thinly

1 egg

½ cup panko bread crumbs

2 Tbsp. mayo

1 tsp. mustard powder

½ tsp. cayenne pepper

1 tsp. garlic powder

2 tsp. lemon juice

½ Tbsp. Old Bay

Salt and pepper to taste

¼ cup oil for frying

**Remoulade:**

¼ cup mayo

¼ cup whole grain mustard

2 Tbsp. ketchup

1 Tbsp. lemon juice

1 Tbsp. relish

1 Tbsp. Worcestershire sauce

½ tsp. cayenne pepper

Salt and pepper to taste

**INSTRUCTIONS**

**Crab Cakes**

1. Mix all ingredients together in a bowl.
2. Form this mixture into patties that are about ½” thick.
3. Heat some of the oil up in a large sauté pan over medium heat.
4. Put the patties in the pan and cook until one side is caramelized.
5. Carefully flip over and cook the other side until caramelized.
6. Continue cooking the crab cakes. Add more oil to the pan as needed.
7. Serve with remoulade.

**Remoulade:**

1. Mix all ingredients together in a bowl.
2. Adjust seasoning to taste.