

# MomMom's Crab Cakes

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Makes 8 Crab Cakes – I will probably eat 2 crab cakes as a serving!

1 Crab Cake Blue – 2 points

1 Crab Cake Purple – 2 points

1 Crab Cake Green – 2 points

- 1 pound lump crab meat
- 2 eggs, beaten
- 2 Tbsp minced onion
- 1 Tbsp minced green pepper
- 1 Tbsp dijon mustard
- 1/4 tsp Worcestershire sauce
- 15 saltine crackers, finely crushed into 1/2 cup crumbs
- 3 Tbsp light mayonnaise
- salt and pepper to taste
- 1/4 cup light butter

1. In a large bowl, combine eggs, onion, pepper, mustard, Worcestershire sauce, cracker crumbs, mayo and salt and pepper.
2. Gently fold in crab meat until it is all incorporated. Try not to break up the pieces of crab too much.
3. Form mixture into 8 equal size cakes

4. Melt butter in skillet and cook crab cakes over medium-low heat until golden and heated through. Serve with your favorite sauce.

