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 lumb 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
 - 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 mediumlow heat until golden and heated through. Serve with your favorite sauce.

