



Chef Jacob's Crab Cake Recipe

1 lb. Crabmeat (Phillips Crab)
½ cup Cooked Corn (frozen petite white corn)
¼ cup finely diced onion
½ cup finely diced green, yellow, red, or orange bell pepper
½ cup finely diced celery
½ cup mayonnaise
1/8 cup smooth Dijon mustard
Dash of Sriracha hot sauce
1 Tbsp smoked paprika
1 egg, lightly beaten
2 cups Panko bread crumbs (1 cup in mix, 1 cup for coating)

*Preheat oven to 425

Combine all ingredients and mix until ingredients are evenly incorporated without over mixing. Form crab mixture into eight balls/patties. Carefully coat the patties with the remaining 1 cup panko bread crumbs and chill covered for at least 30 minutes.

Heat 1 tablespoon of oil in a medium-size skillet. Cook patties over medium heat until golden on one side (about 3 minutes) then flip to other side and place entire pan in oven for about 4 minutes.

Makes 4 lunch sized portions. Serve with side of remoulade and enjoy!

Chef Jacob's Remoulade Recipe

1 cup Mayonnaise
¼ cup smooth Dijon mustard
1 minced shallot
2 Tbsp non-pariel capers, chopped
1 Tbsp Meyer lemon juice
½ tsp siracha hot sauce
1 Tbsp apple cider vinegar
1 Tbsp smoked paprika

Mix all together!