

# RECIPE CARD

## RECIPE NAME

Crab Cake Sandwich

## ABOUT THIS RECIPE

This recipe will make four crab cakes.

## INGREDIENTS

- One pound of jumbo lump crab meat
- Salt
- Pepper
- Breadcrumbs
- Parsley
- Green Onions
- Butter
- Mayonnaise
- Brioche Rolls
- Tartar Sauce
- Lettuce
- Tomato

## PROCEDURE

1. Combine your crab meat, breadcrumbs, parsley, green onions, salt, and pepper in a bowl.
2. In another bowl, mix the eggs and mayonnaise together
3. Add the crab meat to the mixture and with greased hands, make four equal-sized patties
4. Place the patties on a greased baking sheet and preheat your oven to 350 degrees.
5. Baked the crab cakes for 12-15 minutes or until golden brown
6. Butter and toast the rolls
7. Serve the crab cakes with tartar sauce, lettuce, and tomato

