

APPETIZING CRAB CAKES



Ingredients:

1/4 cup mayonnaise
1 egg
2 T chili sauce, optional
1 T Worcestershire sauce
1 t seafood seasoning
1/8 t hot pepper sauce
2 cans (8 ounces each) crab meat, drained
3/4 cup bread crumbs
1/4 cup thinly sliced green onion
2 T chopped pimientos, drained
2 T margarine or butter

Directions:

Combine mayonnaise, egg, chili sauce, Worcestershire sauce, seafood seasoning, and hot pepper sauce. Stir in crab meat, bread crumbs, onion and pimientos. Using rounded tablespoon crab mixture, shape into patties. Melt butter (margarine) in large skillet over medium heat. Fry patties, a few at a time, 1 to 2 minutes per side, or until golden brown. Serve immediately or place in 250 oven until ready to serve.