

Kingfisher Crab Cakes



INGREDIENTS:

450g Kingfisher Shredded Crab meat (drained)
40g cream crackers or Saltines
1 egg, beaten
2 tablespoons mayonnaise
1 tablespoon English mustard powder
1 tablespoon lemon juice
A dash of Worcestershire sauce
2 tablespoons chopped parsley
4 tablespoons butter
Salt and freshly ground white pepper

DIRECTIONS:

1. Put the cream crackers into a plastic bag and crush into fine crumbs with a rolling pin. Put the Kingfisher Shredded Crab Meat into a bowl and add just enough of the cracker crumbs to absorb any moisture from the crab.
2. Break the egg into a bowl and whisk in the mayonnaise, mustard, lemon juice, Worcestershire sauce and some seasoning.
3. Fold the mixture into the crab meat. Stir in the parsley. Shape the mixture into eight 7.5cm (3 inch) patties, put them on a plate, cover with cling film and chill for at least 1 hour.
4. Heat the butter in a large frying pan. Add the crab cakes (in 2 batches if necessary) and cook over a medium heat for 2-3 minutes on each side until crisp and richly golden. Serve with a slice of lemon or sprinkle fresh, washed, chopped parsley.