

## SIMPLE CRAB CAKES

### INGREDIENTS

Extra-virgin olive oil  
1 shallot, finely minced  
2 garlic cloves, finely minced  
1 pound jumbo lump crab meat  
1 1/2 cups fresh bread crumbs + additional cup for external breading  
3 tablespoons mayonnaise  
1 large egg  
Juice of 1 lime  
1/4 cup chopped fresh parsley or dill (but not both)  
Salt and pepper to taste  
Pinch of cayenne pepper (optional)

### DIRECTIONS

Over medium heat, lightly cover the bottom of a frying pan with olive oil. Add the shallot and garlic and cook for 3-5 minutes, until the shallot gets somewhat caramelized. Put into a bowl and fold in the crab meat, bread crumbs, mayonnaise, egg, lime juice, and parsley or dill, mixing until just well blended. Season with salt and pepper and a dash of cayenne (optional). Shape the mixture into 6 fat crab cakes or about a dozen mini-cakes. Gently roll in reserved bread crumbs to create a light crust. Put crab cakes on a plate and put them into the refrigerator to chill for 15-20 minutes.

In a large sauté pan, just cover the bottom with olive oil and heat over medium heat. Add the crab cakes and cook for about 4 minutes on each side, or until they are nice and crisp. Serve with dipping sauce or a salad.