Crab Cakes

2 ribs of celery, cleaned and finely diced
¼ cup onion, finely diced
1 small red bell pepper, finely diced
1 teaspoon olive oil
1 lb. lump crabmeat
1 teaspoon sea salt
1 teaspoon cracked black pepper
1 teaspoon Old Bay™ seasoning
1 tablespoon Dijon mustard
1 tablespoon finely minced parsley, chives or dill
¼ cup mayonnaise
3 tablespoons fresh bread crumbs, finely processed
2 cups panko crumbs

1. Heat a fry pan over medium-high heat and add the olive oil. Sauté the first three ingredients until slightly translucent, about 3-4 minutes.
2. Remove from pan and let cool slightly.
3. In a large bowl, combine the crab, salt, pepper, Old Bay™, mustard, herbs, mayonnaise, and fresh bread crumbs.
4. Add the cooked ingredients and combine well.
5. Have the panko bread crumbs ready in a bowl. Have an additional plate sprayed with cooking spray on the side.
6. Scoop ½ cup portions one at a time and roll the portions into the crumbs. Flatten slightly onto your greased plate. Repeat until all the cakes are complete, about 5-6 large cakes.
7. Refrigerate the cakes for at least 2 hours for the cakes to set.
8. Heat a fry pan over medium high heat. Add about 2 tablespoon olive oil to the pan. Fry each cake about 4-5 minutes per side or until crispy golden brown.

Quick Aioli Sauce

1 cup good quality mayonnaise
1 tablespoon lemon juice
1 teaspoon fresh thyme, dill or parsley
½ teaspoon each: sea salt and cracked black pepper

In a small bowl, mix all ingredients until well combined. Serve immediately or store in refrigerator until ready to serve.

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