

HARMONY

CELLARS

CRAB CAKES

SPRING CELLAR MASTER RECIPE

This seasonal, delicious (and simple!) recipe can be served as an appetizer or as a main course with salad and baguette. Makes (1) dozen medium-sized cakes.

Ingredients:

- 1 lb. crab meat shredded, rinsed & squeezed dry
- 3 green scallions, finely chopped
- 1 t. garlic, minced
- 1 t. Worcestershire sauce
- 1 egg, beaten
- 3 T. white wine
- 1 t. white pepper
- dash of tabasco
- 1/2 cup seasoned bread crumbs
- 1/3 cup red bell pepper, finely chopped
- 2 T. olive oil

Directions:

Combine the crab meat, scallions, bell pepper and bread crumbs.
Mix egg, wine, white pepper, Worcestershire sauce, Tabasco and garlic together and pour over crab meat mixture. Mix well.
Form mixture into golf ball size balls then flatten to about 1/2 inch patties.
Pre-heat skillet with olive oil. Brown the crab cakes on both sides until golden brown and cooked through.
Serve with your favorite dipping sauce and a glass of Harmony wine.

Serves 4-6 as an appetizer; 2-3 as a meal.