

Crab Cakes

- 1 stalk asparagus per cake (same thickness)
- salt
- 1/4 ounce crab meat per cake
- 1/2 slice white bread per cake, crusts removed, torn into tiny pieces
- 1/6 cup mayonnaise per cake
- 1/2 tablespoon Dijon mustard per cake
- 1/6 tablespoon Old Bay spice per cake
- butter

Preheat oven to 350 degrees Fahrenheit.

Cut tips off of asparagus, boil in salted water 5 to 8 minutes, chop.

Combine asparagus, crab meat, white bread, mayonnaise, mustard and Old Bay spice.

Brown cakes in butter on both sides.

Bake for 15 minutes.

Serve with tartar sauce.

Preparation time: 45 minutes

– [Subscriptions \(1\)](#)

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