



# Mini Crabcake Bites

## ingredients

- 1 / 2 c. mayonnaise
- 1 beaten large egg
- 2 T. chopped fresh chives
- 1 t. Worcestershire sauce
- 1 t. Dijon mustard
- 1 / 2 t. Old Bay™ seasoning
- 1 t. fresh lemon juice
- 16 oz lump crabmeat, cleaned
- 2 / 3 c. crispy bread crumbs

## directions

- Heat oven to 400°F. Line a large cookie sheet with cooking parchment paper.
- Mix together 1/2 cup mayonnaise, the egg, chives, Worcestershire sauce, 1 teaspoon Dijon mustard, seafood seasoning, and 1 teaspoon lemon juice.
- Fold in crabmeat and bread crumbs until well blended (mixture will be moist).
- Shape mixture into 1 1/2-inch balls. Place on cookie sheet.
- Bake 16 to 20 minutes or until lightly browned and hot in the center. Cool 5 minutes.