

# CRAB CAKES WITH SOUTHERN REMOULADE SAUCE

## *Crab Cake Ingredients*

- 1 lb. lump crab meat, drained,  
any shells removed
- 2 large eggs, beaten
- 1/2 cup panko-style bread crumbs
- 1 t. **J.M. Thomason Streamside  
Angler Seasoning Blend**
- 1/4 t. seasoning salt
- 3 T. olive oil

## *Crab Cake Directions*

1. Mix crab meat, eggs, bread crumbs, **Streamside Angler Seasoning Blend** and seasoning salt together in a medium bowl until well combined.
2. Heat olive oil over medium-high heat in a large frying pan.
3. Divide the crab mixture into seven even portions and form into patties.
4. Once the oil is hot, add the patties to the oil and cook 3-4 minutes on each side until golden brown on the outside and cooked through. Serve with the Southern Remoulade Sauce. Serves 7.

## *Sauce Directions*

1. Whisk together all the ingredients until well combined. Leftover sauce can be stored in an air-tight container in the refrigerator for up to one week.

## *Sauce Ingredients*

- 3/4 cup olive oil mayonnaise
- 2 T. white wine vinegar
- 1/2 T. fresh-ground black pepper
- 1/2 T. creole mustard
- 1/2 t. salt
- 1/2 t. sugar
- 2 t. minced garlic
- 1 t. prepared horseradish



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