

Chef Pearl's Unforgettable Crab Cakes

1 lb Lump Crabmeat
1 Bell Pepper
1 Onion
½ Stick Butter
2 Eggs
1 ½ Cups Italian Bread Crumbs

Flour
Egg
Seasoning
Oil

Finely dice onion and pepper. Melt butter in saucepan and sauté veggies until tender. Remove from heat and add crab. Add eggs slowly, do not allow to scramble. Add breadcrumbs, mix well and shape into patties.

Heat oil in skillet. Coat each patty lightly with flour and dip into a beaten egg. Flavor with the seasoning of your choice. Fry in oil until golden on each side.

Chef Pearl serves these with a sauce that combines mayonnaise, Creole mustard and cream, which she suggests you mix to taste.

Courtesy of
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*Chef Pearl, of AMORE's Catering is
available for private parties and
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