

Old Mayport Classic Crab Cakes

- 1 large egg yolk
- 1 tbsp. Old Bay Seasoning
- 1 tbsp. BeeSting Rainforest Honey Mustard
- 2 tsp. Iguana Red Cayenne Pepper Sauce
- 1/2 tsp. grated lemon zest
- 1 1/2 tsp. fresh lemon juice
- 1 1/2 tsp. cider vinegar
- 1/2 cup peanut or canola oil
- 1/4 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 1 tbsp. minced scallions, white and green parts
- 1 lb. lump blue crabmeat, drained and picked clean of shell
- 4 cups fresh bread crumbs
- 1/4 cup chopped fresh parsley
- Approximately 4 tbsp. unsalted butter
- Red Cocktail Sauce or Tartar Sauce
- Lemon wedges



Put the egg yolk, Old Bay, Honey Mustard, Iguana Red, lemon zest and juice, and vinegar in the bowl of a mini-food processor or a blender and process until smooth.

Gradually pour in the oil with the machine running until the mixture emulsifies and forms a mayonnaise. Season with the salt and pepper.

Transfer the mayo into a bowl and, using a rubber spatula, fold in the scallions and the crabmeat until well combined.

Combine the bread crumbs and the parsley in a shallow container.

Form the crab mixture into 16 medium sized patties and drop them into the bread crumb-parsley mixture. Dredge the crab cakes on both sides. If you have time, leave the crab cakes in the container of bread crumbs, cover with plastic wrap, and chill for an hour or more.

When you are ready to fry the crab cakes, put 2 large nonstick skillet over medium heat.

Add about 2 tbsp. butter to each pan. When the butter is melted, add 8 crab cakes to each pan, patting off extra crumbs first. Slowly fry the crab cakes until they are golden brown on both sides and hot through, turning once with a spatula, about 3 minutes per side. If the crab cakes brown too quickly, reduce the heat.

Transfer crab cakes to platter, and serve with your choices of sauces and lemon wedges.

Yield: 16 crab cakes as appetizers for 8, or to serve as a main course, make 8 large crab cakes and adjust cooking time slightly, serving 4.