



**NICHOLS  
LIVERPOOL**

## *Crab Cakes*

4 tbs olive oil  
2 cups bread crumbs  
approx 1 pound lump crab or 3 cans drained  
1/2 tsp sea salt & pepper  
1/4 fresh chopped parsley  
1 stalk of celery finely chopped  
1/2 red pepper finely chopped  
1/2 cup chopped onion  
1/4 cup chives  
1/2 cup mayonnaise  
zest of 1 lemon  
splash of Worcestershire sauce  
3-6 drops hot sauce  
6 tbs flour

Heat 2 tbs oil in heavy skillet over medium heat. Add onions, celery, pepper and sauté until tender. Transfer to large bowl and add crabmeat, bread crumbs, chives, parsley, lemon, Worcestershire, hot sauce and 1/2 cup mayonnaise. Season with salt & pepper to taste. Mix gently.

up until this point can be done one day ahead.

Next take a slight 1/3 cup mixture to form each cake, place on wax paper lined baking sheet. Chill for 1 hour for best results.

Heat 2 tbs oil over medium high heat, add crab cakes and cook until golden brown. 3-5 minutes per side.

Serve with Pepper Sauce or Remoulade Sauce or both!