

Panko Crusted Crab Cakes

Crab Cakes...with Panko, and Some Pictures...



I am baaaack...and want to share with you a simple recipe for crab cakes and some of my vacation pictures.

I love crab cakes, every time when in restaurants that serve crab cakes I am ordering...so I decided to make myself. After searching for recipes throughout the internet I opted out to come out with my own version, which I must confess that I kind of mix and match what I thought I would like in my crab cake...and yes I used panko for the crust. After making these crab cakes I realized that they are so simple to make...

The good thing about making your own crab cakes, is that you can store them in the freezer and bake or pan fry anytime when you feel like having it. Just freeze on a flat tray until

frozen so the cakes stay nicely shaped, then you can place them in a Ziploc bag.

When it is time to serve, just defrost for approximately half an hour (do not have to be totally defrosted) and you can either bake or pan fry with a little oil. I can guarantee you that you will not be able to tell that they were frozen. It is very good to have it handy in the freezer.

Ingredients:

1 lb. crab meat in can
2 small potatoes, cooked and slightly mashed
1 red bell pepper, chopped
2 green onions finely chopped
1 egg
1 teaspoon dry parsley (I'd rather use fresh one, but did not have at the time)
1 tablespoon lemon juice
 $\frac{1}{2}$ teaspoon lemon zest
1 teaspoon bay seasoning
Salt and pepper to taste.

Panko

Canola oil, spray



Method:

In a big bowl, add the crab meat, green onion, bell pepper, parsley, bay seasoning, salt and pepper and mix gently. Add to the crab mixture the lemon juice, lemon zest and the egg. Again very gently because I like my crab cakes with lumps of crab meat and not all smashed.

In a deep dish place the panko, make

Make small patties and coat with panko.

Spray the patties with the canola oil and bake in a 400F pre heated oven for approximately 20 minutes.

Serve hot.





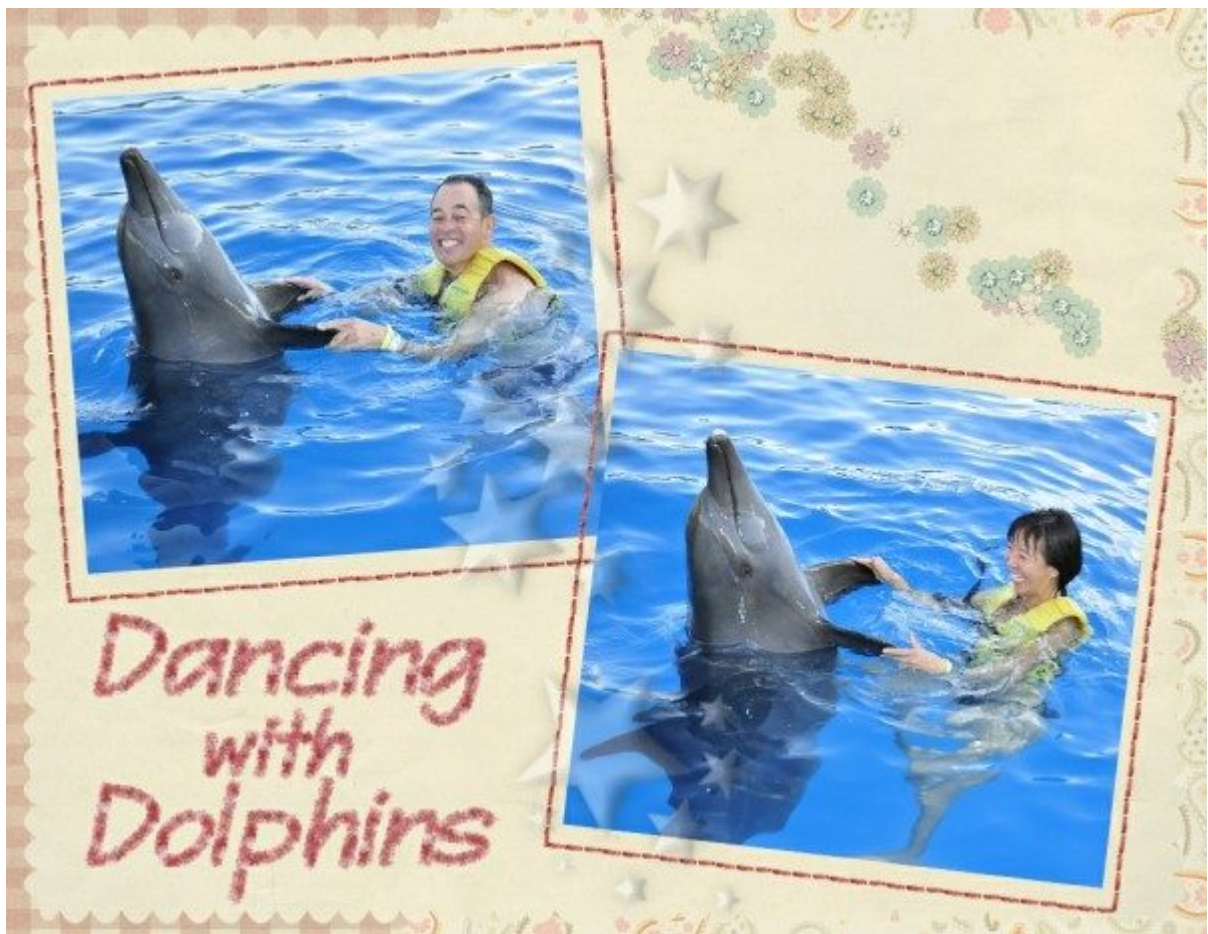
I hope you enjoy this simple recipe for crab cakes and as I mention, great to have them in the freezer for an elegant appetizer or even as a meal with a side of salad.

Now the pictures...lots of pampering and relaxation. Can you guess where did we go?





and yes...those are my toes



If you still wondering where we were...it was Cancun, Mexico!

Thank you for stopping by Simple Recipes!