

CopyCat Bonefish Grill Crab Cakes with Wasabi Herb Sauce

Ingredients

1/2 teaspoon Worcestershire Sauce
1/2 teaspoon Old Bay Seasoning
1 large Egg
1/4 cup Mayonnaise
1 teaspoon Sour Cream
1 teaspoon freshly squeezed Lemon Juice
1 teaspoon Dijon Mustard
1 teaspoon Kosher Salt
2 teaspoons chopped fresh Parsley
2 teaspoons ground Cayenne Pepper
1/4 teaspoon Paprika
1/4 cup Bread Crumbs
2 tablespoons diced Red Bell Pepper
1 pound Lump Crab Meat drained and picked over
Additional Bread Crumbs for patties, as needed
Clarified Butter for cooking (See Note below)
Wasabi Herb Sauce for serving (Recipe below)
Thai Sriracha Asian Hot Sauce, for serving)
Lemon Wedges to garnish

Directions

Crab Cakes:

Line a baking tray with parchment paper. Set aside.

In nonmetallic bowl, add Worcestershire sauce, Old Bay seasoning, egg, mayonnaise, sour cream, lemon juice, mustard, salt, parsley, cayenne pepper and paprika. Whisk well to mix.

Place a small amount of breadcrumbs in a shallow bowl. Set aside.

Fold in 1/4 cup bread crumbs, red peppers and crab. Mix well.

Using your hands, form 3-ounce of mixture into patties.

Place patties into bread crumbs (in shallow bowl) to coat. Turn to coat other side. Press gently to make sure they stick. Repeat making patties until all mixture is used. Place patties on parchment paper-lined baking tray. Refrigerate 2 hours.

Cooking:

Preheat oven to 350°F.

Place a skillet on the stove top over medium heat. Add 2 ounces clarified butter. When hot, place 2 or 3 crab cake patties in skillet and cook until golden brown, turning once to cook other side.

Place browned patties back on baking tray. Repeat until all patties are cook. Place baking tray in oven and cook 5 minutes.

To Serve:

Lay 1 – 3 cakes, as desired, in center of plate. Spoon a generous helping of Bonefish Grill Wasabi Herb Sauce on both sides. Drizzle Thai Sriracha sauce over wasabi and crab cakes. Garnish with lemon wedges.