

CopyCat Red Lobster Crab Cakes

Ingredients

2 tbsp plain Greek yogurt
1 tbsp garlic, minced
1 egg
2 tbsp mayo
1 tbsp Worcestershire sauce
1 tsp hot sauce
1 tsp Dijon mustard
 $\frac{1}{3}$ tsp ground ginger
 $\frac{1}{3}$ tsp sweet paprika
 $\frac{1}{3}$ tsp bay seasoning, or bay leaves, powdered
 $\frac{1}{8}$ tsp onion powder
 $\frac{1}{8}$ tsp sea salt
 $\frac{1}{8}$ tsp ground black pepper
1 lb lump crab meat
1 cup plain bread crumbs, or crushed saltines
2 tbsp canola oil

Directions

In a large mixing bowl, stir together Greek yogurt, garlic, egg, mayo, Worcestershire sauce, hot sauce, dijon, ginger, paprika, bay seasoning, onion powder, sea salt, and pepper until well-mixed.

Stir in the crab meat and half of the bread crumbs.

Place the remaining plain bread crumbs into a shallow bowl.

Scoop up 2-3 tablespoons of crab meat and form them into 1-inch thick cakes.

Dredge each crab cake into the bread crumbs until fully

coated.

Refrigerate the crab cakes for 30 minutes to set.

Pour canola oil in a large skillet over medium heat.

Working in batches of 3 to 4 crab cakes at a time, add crab cakes to the skillet and cook over medium heat for about 3 minutes, flipping halfway through the cooking time once one side of the cake turns golden brown.

When both sides have been browned, reduce heat to low and continue cooking crab cakes for 3 to 5 more minutes until warmed through.

Serve them with your choice of dip and enjoy!