

CopyCat Ruby Tuesday Crab Cakes

Ingredients

16 oz crab meat, drained if using canned
1 $\frac{1}{3}$ cups breadcrumbs, homemade or store-bought, divided
2 pcs eggs, beaten
4 tbsp green onions, chopped
4 tbsp mayonnaise
2 tbsp parsley , chopped
2 tbsp olive oil
2 tsp lemon juice, or lime juice
2 tsp Dijon mustard
1 tsp Worcestershire sauce
salt and ground black pepper, to season and to taste

Directions

In a large mixing bowl, combine half of the breadcrumbs, parsley, green onions, mayonnaise, lemon juice, mustard, Worcestershire sauce, and egg. Mix until all the ingredients are well combined.

Then add in the crab meat and stir until combined.

Season with salt and pepper. Adjust as necessary.

Place the remaining breadcrumbs in a separate bowl.

Wet your hands and begin shaping the crab meat into balls. You should get 8 equally sized balls.

Coat the crab balls in the breadcrumbs and gently flatten them.

Heat the oil over medium heat in a pan. Place your crab cakes in batches and shallow fry for about 3 minutes on each side.

When it looks golden brown and cooked through, remove and set it on a paper towel. Repeat until all the crab cakes are cooked.

When it is done, plate and serve with a sauce of your choice.