

CopyCat Ruth's Chris Steak House Crab Cakes

Ingredients

1/4 cup minced fresh parsley
2 eggs
5 tablespoons finely crushed cracker crumbs
1 cup mayonnaise
1/4 cup spicy mustard
1 tablespoon salt
1 teaspoon black pepper
1 1/2 pound cooked lump crab meat
3 tablespoons olive oil
remoulade or tartar sauce, optional
2 green bell peppers, seeded and diced, optional
2 red bell peppers, seeded and diced, optional

Directions

Preheat the oven to 400 degrees F.

Combine the parsley, eggs, cracker crumbs, mayo, mustard, salt, and pepper in a bowl and mix well. Add the crab to the mixture and mix gently.

Drizzle the bottom of a large baking dish or rimmed baking sheet with the olive oil.

Form the crab mixture into 1/3 cup size cakes and place in the baking dish. Place the baking dish in the oven and bake at 400 degrees F for 8-10 minutes, or until browned and firm.

Remove the crab cakes from the oven and place on a serving platter or individual appetizer plates. Place a tablespoon of remoulade or tartar sauce, if desired, on each. Sprinkle the crab cakes with the diced bell peppers, if desired. Serve

immediately.