

## **DEVILLED CRAB CAKES**

**Source: Favorite Gulf Coast Seafood Recipes**

### **INGREDIENTS:**

1/2 C chopped white onions  
1/2 C chopped celery  
1/2 C chopped green bell pepper  
1 (large) clove garlic  
Pinch thyme & cayenne pepper  
1/2 lb butter  
1 lb fresh lump crabmeat  
2 TBS chopped green onion  
1/4 C grated Romano cheese  
Dash Worcestershire Sauce  
2 C fresh breadcrumbs  
1 egg, lightly beaten  
Salt and black pepper, to taste

### **DIRECTIONS:**

Sauté onions, celery, green pepper, garlic and thyme in half the butter till transparent – add crabmeat, green onions, cayenne pepper and Worcestershire Sauce – let simmer 10 minutes, tossing occasionally very gently. Remove from heat and gently mix in cheese, breadcrumbs, egg, salt and pepper to taste. Pat gently into 12 round cakes and sauté in remaining butter till golden on both sides, turning only once. Set aside and keep warm till ready to serve.

Yield: 12 crabcakes