

# Our State eats

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## Lump Crab Cakes

*Yield: 4 servings.*

- 1 pound lump crabmeat**
- ½ cup panko bread crumbs**
- ¼ cup flat-leaf parsley, chopped**
- 2 tablespoons mayonnaise**
- 1 egg**
- 1 teaspoon Old Bay Seasoning**
- 1 tablespoon fresh lemon juice**
- 2 tablespoons olive oil**
- 2 tablespoons butter**
- Lemon wedges**

In a large bowl, mix the first 7 ingredients. Use an ice-cream scoop to form crab cakes, then place them on a baking sheet. Refrigerate for 1 hour.

Heat olive oil and butter in a skillet over medium-high heat. Add crab cakes and cook 3 to 4 minutes per side, until browned. Serve with lemon wedges and Dijon-Dill Sauce.



## Dijon Dill Sauce

*Yield: ½ cup.*

- ¼ cup Duke's mayonnaise**
- ¼ cup sour cream**
- 2 tablespoons Dijon mustard**
- 1 small clove garlic, minced**
- ¼ teaspoon white pepper**
- 1 tablespoon fresh lemon juice**
- 3 fresh dill sprigs, chopped**

In a bowl, combine all ingredients and stir. Reserve some of the dill for garnish.

Refrigerate for up to 3 days.

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