



Crab Cakes with Spicy Aioli Sauce

Try these delicious crab cakes using clam broth to add seafood flavor. They are sure to be a family favorite! Makes 24 cakes

- ¾ cup mayonnaise
- 2 large eggs, slightly beaten
- 1 tsp Worcestershire sauce
- 2 tsp Dijon mustard
- 4 tsp fresh lemon juice
- 1 Tbsp Old Bay Seasoning
- 1 envelope St. Ours Clam Broth
- ¼ tsp black pepper
- ½ cup onion, minced
- 2 lbs lump crab picked for cartilage
- 2 ½ cups panko crumbs
- 1 fresh jalapeno diced, to taste
- 5 Tbsp vegetable oil
- 4 Tbsp butter
- chives or scallions for garnish

Sauté onion in 1 Tbsp oil until edges brown, set aside. Whisk together first 8 ingredients. Add onion and crab, stir until combined. Add the panko crumbs and jalapeno, mix thoroughly. Form 24 crab cake balls. Refrigerate at least 30 minutes. Melt 2 Tbsp butter in a large skillet on medium high, add 2 Tbsp oil, heat to shimmering. Add 4-6 crab cakes, cook for approximately 5 minutes until a golden-brown crust forms. Flip the cakes over, depress slightly with a spatula, cook another 3-5 minutes until the second side is golden brown. Change the oil after half are cooked. Serve over lettuce and garnish with fresh herbs and Spicy Aioli Sauce. (Recipe below)

Spicy Aioli Sauce

- 1 cup mayonnaise
- 2 cloves garlic crushed, minced
- ½ lemon, juiced
- ¼ cup Sriracha hot sauce, to taste

Whisk together, chill, and serve as a dipping sauce

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