Crab Cakes

Serves 4

### **INGREDIENTS**

* 2 teaspoons [olive oil](http://www.food.com/about/olive-oil-495)
* 1 small [onion](http://www.food.com/about/onion-148), small dice
* 1⁄2 [green bell pepper](http://www.food.com/about/sweet-pepper-150), diced
* 1 [celery rib](http://www.food.com/about/celery-216), diced
* 1 tablespoon [garlic](http://www.food.com/about/garlic-165), minced
* 1 cup panko
* 1⁄2 cup [mayonnaise](http://www.food.com/about/mayonnaise-159)
* 1 tablespoon [creole or brown mustard](http://www.food.com/about/mustard-seed-and-powder-93)
* 1 teaspoon [Worcestershire sauce](http://www.food.com/about/worcestershire-sauce-176)
* 1⁄2 teaspoon Old Bay Seasoning
* 1⁄4 teaspoon [cayenne pepper](http://www.food.com/about/cayenne-pepper-320)
* 1 pound [lump crabmeat](http://www.food.com/about/crab-231)

### **DIRECTIONS**

1. Heat 2 teaspoons oil in medium skillet over medium heat. Add onion, bell pepper, celery, and garlic and cook until soft, about 5 minutes. Transfer to plate and refrigerate 5 minutes.
2. Add remaining ingredients to the cooled vegetables except for the crabmeat and thoroughly combine. Gently fold in crabmeat, being careful not to break up large pieces of crab.
3. Divide into 8 portions and shape each into 1¼-inch-thick cake and about the shape of your palms. Transfer to plate, cover, and refrigerate until well chilled, at least 30 minutes or up to 1 day.
4. Heat remaining oil in a large nonstick skillet over medium-high heat. Dredge crab cakes in remaining panko and press to adhere crumbs to cakes. Gently and carefully place the cakes into the hot oil. Cook until well browned on both sides, about 5 minutes per side (turn cakes gently using two spatulas so as they won't break apart).
5. Transfer to plate lined with paper towels to drain excess oil. Repeat with remaining cakes, adding more oil to the pan as necessary. Serve immediately with lemon wedges and succotash (recipe below).

**Succotash**

**4 servings**

**Ingredients**

1 cups frozen lima beans, thawed

3 uncooked bacon slices

1/2 medium-size sweet onion, chopped

3 cups fresh corn kernels (about 6 ears)

1/2 pt. cherry tomatoes, halved

2 tablespoons unsalted butter

1/2 tablespoon red wine vinegar

3/4 tablespoons chopped fresh dill

3/4 tablespoons chopped fresh chives

Preparation

Cook bacon in a large skillet over medium heat 7 minutes or until crisp, turning once. Remove bacon, reserving 1 Tbsp. drippings in skillet. Drain bacon on paper towels, and crumble.

Sauté chopped sweet onion in hot drippings over medium-high heat 5 minutes. Stir in corn, and cook, stirring often, 6 minutes or until corn is tender. Stir in tomatoes, cooked lima beans, and reserved cooking liquid; cook, stirring occasionally, 5 minutes. Stir in butter and next 3 ingredients. Season with salt and pepper. Sprinkle with crumbled bacon.