



Mango Habanero Jam Crab cakes

Add a Caribbean flair to these delicious crab cakes.

Ingredients:

4 each Rock crabs or 2 cups lump crab meat
½ cup Panko bread crumbs
1 each Rib celery, minced
Juice of ½ lemon
1 slice Onion, minced
1 each Egg, beaten to blend
¼ bell pepper, minced
2 Tbsp. Mayonnaise
Terrapin Ridge Farms Mango Habanero Jam
2 Tbsp. Olive Oil

Directions:

Combine crab meat with celery, bell pepper, onion. Stir in panko. Add mayo, egg, and lemon juice. Stir. If too dry add more mayo, egg or lemon juice. If too wet add more panko. Form patties with hands and place on wax paper lined baking sheet. Cover with plastic wrap and chill in refrigerator until ready to cook. Preheat oven to 375F. In large frying pan, heat 2 Tbsp. olive oil over medium high heat. Add crab cakes and cook until golden brown on the bottom. Flip and repeat. Place on baking sheet, sprayed with cooking spray and bake 5-8 min. Spoon Terrapin Ridge Farms Mango Habanero Jam atop the crab cake and serve