

RECIPE: East ~~Coast~~^{Coast} Cray Cakes

From the Kitchen of:

$\frac{1}{3}$ c. soft bread crumbs 1 lb. lump craymeat

1 large egg

About 5 Tbl. mayo

2 scallions - white + 1k. green minced

1 Tbl. parsley-chopped

1 tsp. dry mustard

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ " pepper

CCRECPRT
Made in China



In a medium bowl, mix together bread crumbs, egg, & 1 Tbl. of mayo, scallions, parsley & seasonings.

Add crabmeat & mix gently. If mixture is dry add 1 Tbl. of mayo (add even more if needed)

Shape into 6 patties

Heat 1 Tbl. butter & 1 Tbl. oil over medium high heat. Cook 5 minutes on each side