

Carolina Crab Cakes

2 cups crabmeat
¼ cup plus 2 tablespoons House-Autry Seafood Breader
1 egg, beaten
¼ cup mayonnaise
2 tablespoons minced scallions
1 tablespoon mustard
Vegetable oil

Combine the crabmeat, ¼ cup House-Autry Seafood Breader, egg, mayonnaise, minced scallions and mustard. Mix thoroughly. Shape into 8 patties, refrigerate for about 1 hour. Dredge patties in remaining House-Autry Seafood Breader. Cook in 1/8 in hot vegetable oil for 5 minutes, turning halfway through cooking time. Yield: 4 servings.