AMERICA'S BOATING CLUB of DECEPTION PASS

Cayenne Spiced Crab Cakes

¼ cup minced celery
¼ cup minced green onions
¼ cup mayo
1 large egg
1 Tbs dry mustard
¼ tsp salt
Generous pinch of cayenne pepper
12 soda crackers
1 lb crab meat (if frozen squeeze out excess moisture)

Mix first seven ingredients
Mix in crab
Mix in crackers
Make into patties
Cover and chill at least one hour, up to 24 hours

Fry in olive oil or bake in convection oven on a parchment lined baking sheet at 400 degrees for 20 min (preferred method is convection oven)

Sauce
Mix mayo, cayenne and lemon juice to taste.

Makes four main course size, 8 appetizer size cakes

Wonton Crab Salad Cups

Wonton Cups:

Lightly spray wonton wrappers with olive oil on both sides

Press into mini muffin pan, pleating each to form a cup

Bake at 350 degrees for 7 to 12 minutes... watch carefully as they burn quickly

Let rest a few minutes and remove to a cooling rack

Crab Salad (for 24 wonton cups) :

1 lb crab (or three to four large hands full)
2 ribs celery ... diced very small
½ green pepper .... Diced very small
2 green onions ... diced very small
¼ cup mayo (or enough to moisten)
½ tbs old bay seasoning (or to taste)
Splash of lemon juice

To Assemble :

Fill wonton cups with the crab salad... don't leave the crab salad in the cups too long as the cups will get soft and not hold up to the salad

recipes provided by our guest speaker, John Hudson and his wife Anita