



Fried Egg-Topped Crab Cakes

Prep: 30 minutes plus standing and chilling

Cook: 15 minutes • Serves: 6

- 7 large eggs
- ½ cup mayonnaise
- 1½ tablespoons coarse ground mustard
- 1 tablespoon sriracha
- 2 teaspoons fresh lemon juice
- 1½ teaspoons seafood seasoning
- 1 teaspoon ground black pepper
- 4 green onions, thinly sliced
- 2 tablespoons drained and chopped capers
- 1 pound refrigerated jumbo lump or canned crabmeat, drained and picked through
- 2 cups panko breadcrumbs
- 4 tablespoons canola oil

1. Prepare Crab Cakes: In medium bowl, whisk 1 egg; stir in mayonnaise, mustard, sriracha, lemon juice, seafood seasoning and black pepper until well combined. Fold in 3 tablespoons onions and capers; gently fold in crabmeat and 1¼ cups breadcrumbs, being careful not to break up the crabmeat. Let stand 10 minutes.

2. Line cookie sheet with plastic wrap; place remaining ¾ cup breadcrumbs in shallow dish. Form crabmeat mixture into 6 (4½-inch) cakes and lightly coat with breadcrumbs. Place on prepared cookie sheet; cover and refrigerate 45 minutes.

3. In large skillet, in 2 batches, heat 1 tablespoon oil over medium heat; add crab cakes and cook 5 minutes or until golden brown, turning once.

4. In separate large skillet, in 2 batches, cook remaining 6 eggs in remaining 2 tablespoons oil over medium heat 3 minutes or to desired doneness.

5. Serve crab cakes topped with eggs garnished with remaining onion.

Approximate nutritional values per serving:

423 Calories, 25g Fat (3g Saturated), 124mg Cholesterol, 801mg Sodium, 24g Carbohydrates, 1g Fiber, 22g Protein