

# Crab Cakes

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- 1 pound crabmeat, picked free of shells
- 1/3 cup of crushed Ritz crackers
- 3 green onions (green and white parts), finely chopped
- 1/2 cup finely chopped bell pepper
- 1/4 cup mayonnaise
- 1 egg
- 1 tsp. Worcestershire sauce
- 1/2 lemon juiced
- 1/2 tsp. garlic salt
- 1 tsp. salt
- 1 tsp. chili powder
- Flour for dusting
- 1/2 cup oil

## *Directions*

In a large bowl, mix together all the ingredients, except for the flour and oil. Shape into patties and dust with flour.

Heat oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4-5 minutes. Carefully flip crab cakes and fry on other side until golden brown, about 4 minutes. Serve warm with lemon or preferred sauce.