

PHILLIPS CRAB CAKES

1 pound Phillips Crab Meat
1 egg
2 tsp. Worcestershire sauce
1/4 tsp. ground mustard
2 Tbsp. mayonnaise
1 tsp. lemon juice
1 Tbsp. mustard
1 Tbsp. melted butter
1 tsp. parsley flakes
1 tsp. Phillips Seafood Seasoning
1/2 cup bread crumbs

Combine all ingredients except crab meat, then fold in crab meat. Shape into cakes. Pan fry or bake at 375 degrees F for 12-15 minutes until cakes are evenly browned and reach an internal temperature of 165 degrees F. **Enjoy!**

Phillips
SEAFOOD



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