

Crab Cakes

- ½ lb. crabmeat, shredded
- 1 tablespoon dry bread crumbs
- 2 teaspoons chopped fresh parsley
- salt and pepper to taste
- 2 tablespoons egg
- 1 tablespoons mayonnaise
- 1/4 teaspoon ground dry mustard
- 1 teaspoon hot pepper sauce

Directions

1. Preheat oven to 450 degrees.
2. Wash and chop parsley.
3. In a medium mixing bowl, mix together crabmeat, bread crumbs, parsley, salt and pepper.
4. In a small mixing bowl, beat together egg, mayonnaise, hot sauce and mustard.
5. Combine with other ingredients and mix well.
6. Form into patties and place on a lightly greased cookie sheet.
7. Bake for 10 to 15 minutes, or until lightly brown.