

## JUMBO LUMP CRAB CAKES

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|---------------------------------------|---------------------------------------|
| 3 Tbsp <b>TSG Racy Wasabi Mustard</b> | 8 oz. frozen super sweet corn kernels |
| ¼ cup mayonnaise                      | 1 Tbsp fresh cilantro, chopped        |
| ½ cup Panko Bread Crumbs              | 1 Tbsp Extra Virgin Olive Oil         |
| ¼ cup sliced scallions                | Canola or Vegetable Oil for cooking   |
| 6 oz. can jumbo lump crab meat        |                                       |

1. Mix the first 4 ingredients together well in a small mixing bowl.
2. Next add the Jumbo Lump Crab Meat and GENTLY toss together to combine.
3. Cook the crab cakes in a non-stick fry pan coated with a small amount of oil. Low to medium heat is a better option and allows for better browning.
4. After fully cooked and warm throughout, transfer to a paper towel lined plate to rest before serving.
5. Mix together thawed corn, chopped cilantro and EVOO. Serve alongside the Crab Cakes for a complete appetizer. Garnish with optional lemon wedge and spring of cilantro.