

# Rivers Inlet Crab Cakes

*Crew of the "Salmon Spirit"*

*Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991*

*2 cups crabmeat, cooked  
and shredded  
2 cups (two slices) torn  
white bread  
1/2 cup onion, minced  
1 egg, beaten  
salt (to taste)  
butter (for saute'ing)  
1/4 cup mayonnaise  
1 tablespoon ketchup  
2 teaspoons Cajun  
seasoning*

In a bowl, mix the crabmeat, bread, onion and egg. Add salt to taste.

In a skillet over medium heat, melt the butter until sizzling.

With your hands, shape the crab mixture into small patties. Saute the patties in the butter, turning once, until well browned on both sides.

Make the Cajun sauce: In a small bowl, combine the mayonnaise, ketchup and Cajun seasoning mix. Stir well.

Serve the crab cakes with the Cajun sauce.

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Per Serving (excluding unknown items): 767 Calories; 55g Fat (62.9% calories from fat); 58g Protein; 16g Carbohydrate; 3g Dietary Fiber; 442mg Cholesterol; 1784mg Sodium. Exchanges: 7 1/2 Lean Meat; 1 Vegetable; 4 1/2 Fat; 1/2 Other Carbohydrates.