

HOT CRAB CAKES

Prepared in 15 minutes or less.

For the Crab Cakes:

- 1 lbs crabmeat, picked clean of any shell fragments
- 2 Tbs Creole mustard
- 2 Tbs finely chopped green onions

For the Topping:

- 1 cup mayonnaise
- 2 Tbs yellow mustard
- ½ tsp Tabasco sauce
- ½ Tbs Worcestershire sauce

Preheat oven to 350°F.

Gently toss the crabmeat with the mustard and green onions in a bowl, being careful not to break up the crabmeat.

Divide the mixture between 4 ramekins. Using an electric mixer, whip together the topping ingredients in a mixing bowl and spread the topping on the crabmeat mixture.

Bake in the oven until thoroughly heated and the sauce is golden brown and bubbly, about 8 minutes. Serve hot.

