

Panko Crusted Crab Cakes

Serves 8

1 cup mayonnaise
4 teaspoons chili-garlic sauce
3 1/2 teaspoons fresh lemon juice

3 tablespoons olive oil
1/2 cup chopped red bell pepper
1/2 cup chopped celery
1/2 cup chopped red onion
2 tablespoons chopped seeded jalapeño chili
1 pound crabmeat, coarsely chopped
1 large egg, beaten to blend
5 cups Panko Bread crumbs

Mix mayonnaise, chili-garlic sauce, and 1 1/2 teaspoons lemon juice in small bowl. Cover and refrigerate chili mayonnaise.

Heat 1 tablespoon oil in heavy medium skillet over medium-high heat. Add bell pepper, celery, onion, and jalapeño; sauté 3 minutes. Transfer to large bowl. Mix in crab, egg, 1/2 cup chili mayonnaise, and remaining 2 teaspoons lemon juice, then 1 1/2 cups breadcrumbs. Form crab mixture into eight 1/2-inch-thick cakes, using 1/2 cup for each. Dredge cakes in remaining 3 1/2 cups breadcrumbs, turning to coat. Place on baking sheet. Cover and refrigerate at least 1 hour and up to 8 hours.