

Crab Cakes

YIELD: 4-6 servings

CRAB CAKES:

Extra-virgin olive oil
1 onion, finely minced
4 garlic cloves, finely minced
1½ pounds jumbo lump crabmeat
1½ cups bread crumbs
2 tablespoons mayonnaise, plus more if needed
1 large egg white
2 tablespoons **Costantino's Kitchen Tuscan Steak Rub**

DIPPING SAUCE:

6 tablespoons Mayonnaise
2 teaspoons **Costantino's Kitchen Tuscan Steak Rub**
3 teaspoons freshly squeezed Lime juice
several dashes **Costantino's Kitchen Diavolo Hot Sauce**

MAKE CRAB CAKES: Heat 2 tablespoons of olive oil in a frying pan over medium heat. Add the onion and garlic and cook for 5 to 7 minutes, until the onion is translucent. Remove from heat and fold in the crabmeat, bread crumbs, mayonnaise, egg white and Tuscan Steak Rub, mixing just until well blended. Shape the mixture into 6 fat crab cakes. Put them on a plate, cover, and stick them in the refrigerator to chill.

MAKE DIPPING SAUCE: In a small bowl, mix together all the sauce ingredients until well-combined. Cover and keep in a refrigerator until ready to serve for up to 48 hours.

SERVICE: Heat olive oil in a large sauté pan over medium heat. Add the crab cakes and cook for about 4 minutes each side until nice and crisp. Serve with fresh lemon wedges and dipping sauce.

