



Pretzel Crusted Crab Cake

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 8 - 2 oz.**

- 16 oz. Crabmeat, back fin
- 2 ea. Eggs, Large
- 2 tsp. Worcestershire sauce
- 1/4 tsp. Dry mustard
- 2 Tlb. Mayonnaise
- 1 tsp. Lemon juice
- 3 tsp. Mustard, Yellow
- 3 tsp. Butter, melted
- 1 tsp. Parsley, chopped
- 1 tsp. Hidden Bay Seasoning
- 1/2 c. breadcrumbs.
- As needed: Nonstick cooking spray

Pretzel Crust

- 4 ea. Eggs, large
- 1 tsp. Mustard, Dijon
- 1 1/2 c. Pretzels, coarsely ground
- 2 tsp. Paprika
- 1/2 tsp. Onion powder
- 1/2 tsp. Garlic powder

Preparation Instructions:

1. In a mixing bowl combine all the ingredients except the crab meat. Mix until well incorporated.
2. Add the crab meat and blend together. Then form into desired size cakes.
3. Preheat oven to 350 degrees. Spray a baking sheet pan with nonstick cooking spray
4. In a mixing bowl combine the eggs with Dijon mustard. Whisk to blend
5. Add pretzels to food processor and blend to desired consistency. Then in another mixing bowl combine the pretzels, paprika, onion powder, and garlic powder. Stir to combine.
6. Dip the crab cake in egg mixture and then put into pretzel mixture to coat. Place pretzel coated crab cakes on prepared sheet pan.
7. Bake until crab cakes are lightly browned and internal temperature reaches 165 degrees, approximately 20 minutes. Remove from oven and transfer to serving plate

Ingredients		Maines Product Code #	Amount	
Crabmeat, back fin	Handy crab	094872	16 oz.	
Eggs, Large	Maines	092112	2 ea.	
Worcestershire Sauce	Lea & Perrins	304978	2 tsp.	
Dry Mustard	Colman	345425	1/4 tsp.	
Mayonnaise	Culinary Secrets	300063	2 Tlb.	
Lemon Juice	Katy's Kitchen	210498	1 tsp.	
Mustard, Yellow	French's	304666	3 tsp.	
Butter	Grassland	000110	3 tsp.	
Parsley	Fresh	097531	1 tsp.	
Hidden Bay Seasoning	Culinary Secrets	341190	1 tsp.	
Breadcrumbs	Imperia	326333	1/2 c.	
Nonstick cooking spray	Everlight	379131	As needed	
Eggs, Large	Maines	092112	4 ea.	
Mustard, Dijon	Grey Poupon	304635	1 tsp.	
Pretzels	Snyder's	328805	1 1/2 c.	
Paprika	Culinary Secrets	345590	2 tsp.	

Onion powder	Culinary Secrets	342736	1/2 tsp.	
Garlic powder	Culinary Secrets	342251	1/2 tsp.	

