



South Seas Resorts

Crab Cakes with Avocado Wasabi Mayonnaise Windows on the Water, Sundial Beach Resort

Ingredients

- 1 lb. lump crabmeat
- 3 tbs. mayonnaise
- 1 tsp. Worcestershire sauce
- 2 tbs. fresh parsley
- 1 egg yolk
- 1 tsp. lemon juice
- 1 tbs. Dijon mustard
- 3 tbs. fresh bread crumbs

Gently pick through crabmeat to remove cartilage. In mixing bowl gently combine all ingredients and portion into 2-ounce cakes. Dredge with flour and sauté with butter until golden brown on each side. Serve with Avocado Wasabi Mayonnaise.

Avocado Wasabi Mayonnaise

- 3 tbs. powdered Wasabi
- 1 avocado, peeled, seeded and pureed
- 3 tbs. apple cider vinegar
- 1 tsp. Cajun seasoning
- Pinch salt
- Pinch sugar
- Pinch black pepper

Combine all ingredients well and chill.



[Recipes](#)

South Seas Resorts

[Home](#)

UPDATED October 12, 1999