

Old Bay Crab Cakes

Source: adapted from *Herr's Old Bay Potato Chips* package

Ingredients:

1 lbs Backfin Crab Meat , picked over
1/2 c fresh Bread Crumbs, more if necessary
1/2 c Herr's® Old Bay Potato Chips
2 large Eggs
1/2 c Heavy Cream
A dash of Sriracha Hot Sauce
2 t Worcestershire sauce
2 t chopped fresh Parsley Leaves
2 t grated Onion
2 T unsalted Butter
3/4 c Medium Salsa of your choice

Directions:

In a bowl, combine crab meat, bread crumbs, and chips. In a separate bowl, whisk together eggs and cream. Fold in cream mixture, hot sauce, Worcestershire sauce, parsley, and onion to crab mixture. If the mixture is not stiff enough, add a little more bread crumbs. Salt and pepper to taste.

In a large heavy skillet, heat 2 tbsp. unsalted butter. Drop crab mixture by tablespoons - I use a 2 oz Ice Cream scoop. Cook crab cakes until golden brown, about 2 minutes on each side. Serve crab cakes warm with 1 tbsp. each of Medium Salsa for dipping. Makes 24 small crab cakes.