



LEMONY DILL CRAB CAKES (1)

1 ¼ cups mayonnaise

Fresh lemon juice (one lemon)

1 Tbsp. Worcestershire sauce

2 Tbsp. **Lemony Dill Seasoning**

1 ¼ cups crushed saltines (1 sleeve)

1 ½ lbs (.680 kg) crabmeat

1 tsp. **Oh! So Onion**

3-4 Tbsp. olive oil

Combine mayonnaise, lemon juice, Worcestershire sauce and **Lemony Dill Seasoning** in a large bowl.

Reserve ½ cup sauce for serving. Fold crabmeat, saltines and **Oh! So Onion** into remaining sauce and mix. Form crabmeat mixture into eight x 1-inch patties. Heat 2 tablespoons olive oil in large nonstick skillet over medium-high heat until just smoking. Add half of crab cakes and cook until golden brown, approx. 2½ to 3 minutes per side. Transfer to platter and tent with foil. Repeat with remaining oil and crab cakes. Serve with reserved sauce.

