Jerk Crab cakes

Yield: 4-6 crab cakes

Jumbo lump crab meat 2 cans

Onion minced ½ cup

Garlic minced 1 tbsp

Parsley 1 tbsp

Mayo ½ cup

Dijon mustard 2 tbsp

Hot sauce 2 tsp

Jerk seasoning (your preference)

Lemon juice 1 tbsp

Panko bread crumbs ½ cup

Old bay 1 tbsp

Celery seed 2 tsp

Sauté onion and garlic till fragrant. Once you see the onion become translucent turn off heat and add your seasonings. Take lump crab meat out of the can and carefully sift through with your fingers, making sure there’s no shell without break up the crab meat too much. In a separate bowl mix mayo, Dijon mustard, hot sauce and onion garlic mixture until well combined. Pour crabmeat into the bowl and gently fold the crab into the mayonnaise mixture. Sprinkle you breadcrumbs over your crab cake mixture until its able to hold shape without falling apart. Form 4-6 crab cakes in a baking dish and cook in the oven at 400 degrees for 15 to 20 minutes until lightly golden brown.