



Crab Cake Bites

Makes 24 bites

FEATURED PRODUCT:

IF YOU CARE Mini Baking Cups

INGREDIENTS

CRAB CAKE BITES:

- 8oz lump crab meat
- ½ cup sour cream
- ¼ cup mayonnaise
- 2 tsp Bornier Dijon Mustard
- 1 tsp Old Bay Seasoning
- ½ lemon zested and juiced
- 2 tbsp parsley minced
- 1 large egg
- 1 tsp garlic powder
- ½ tsp hot sauce
- 1 ½ cup panko bread crumbs

AIOLI:

- 4 cloves garlic
- ¾ cup mayonnaise
- 2 tbsp chives
- 1 lemon zested and juiced

INSTRUCTIONS:

1. Preheat oven to 180°C.
2. In a large bowl, mix together crab meat, sour cream, mayonnaise, mustard, old bay, lemon zest and juice, parsley, egg, garlic powder and hot sauce.
3. Once mixed, add the bread crumbs.
4. Line a miniature muffin tin with If You Care Mini Baking Cups, then fill each baking cup with crab cake mixture and bake for 25 minutes or until golden brown.
5. While crab cake bites are baking, make the aioli by combining garlic cloves, mayonnaise, chives, lemon zest and juice in a small food processor and blend until smooth, refrigerate until ready to serve.