

Crab Cake "Planks"

Melba Toast Sourdough

Yield 10 "Planks"

- 1/4 cup mayonnaise
- 1/4 cup minced green onions
- 2 large egg yolks
- 2 tablespoons fresh lemon juice
- 1 tablespoon Dijon mustard
- 3/4 teaspoon seafood seasoning (such as Old Bay)
- 1 pound blue crabmeat or Dungeness crabmeat
- 2 cups Old London Bread Crumbs Classic
- 1 box Melba Toast Sourdough
- Remoulade, tarter sauce or your favorite dipping sauce.
- Lemon slices (for garnish)



1. Whisk together mayonnaise, green onions, egg yolks, lemon juice, mustard, and Old Bay. Gently stir in crabmeat.
2. Place Melba Toast Sourdough on cookie sheet, and form 2 heaping teaspoons crab mixture onto each Toast. Gently coat moist crab mixture with bread crumbs.
3. Chill, covered, at least 1 hour.
4. Preheat oven to 400°F.
5. Bake crab cakes in batches in middle of oven until crisp and golden, 8 to 10 minutes.
6. Transfer with a spatula to a platter and garnish with lemon and serve with your favorite sauce.

