THE J.M. SMUCKER Co

Crab Cakes with Apricot Sauce

Prep Time	Cook Time	Serves	Difficulty
25 mins	5 mins	24	N/A

Ingredients

- **Crab Cakes:**
- 3/4 cup (175 mL) unseasoned, dry bread crumbs, divided
- 1/4 cup (50 mL) mayonnaise
- 1 egg, beaten
- 1 tbsp (15 mL) Dijon mustard
- 1 green onion, finely chopped
- 1/2 tsp (2 mL) Worcestershire sauce
- 1/2 tsp (2 mL) seafood seasoning
- 1 lb (500 g) fresh crab meat, picked over for cartilage
- vegetable or canola oil for frying
- **Apricot Sauce:**
- 1 1/2 cups (375 mL) **Smucker's®** Apricot Spread
- 1/2 cup (125 mL) water
- 2 tsp (10 mL) lemon juice
- 1/4 tsp (1 mL) ground cinnamon

Directions

Step 2:

In a medium mixing bowl, combine 1/2 cup (125 mL) bread crumbs, mayonnaise, egg, mustard, green onion, Worcestershire sauce and seafood seasoning. Gently mix in the crabmeat; form into 24 small cakes, about 1 tbsp (15 mL) each. Refrigerate 30 minutes to several hours before proceeding.

Step 3:

Place the remaining 1/4 cup bread crumbs in a shallow dish. Coat crab cakes in the crumbs.

Step 4:

Pour oil into a large sauté pan to a depth of 1/2" (1 cm). Heat over medium-high heat until hot but not smoking. Carefully add the crab cakes in batches and cook, turning once, until golden brown, about 4 minutes. Transfer to a paper towel lined tray to drain.

Step 6:

In heavy saucepan, combine jam and water. Bring to a boil and simmer 5 minutes, stirring constantly. Remove from heat and add lemon juice and cinnamon. Serve either hot or cold.

Thaw frozen crab cakes. Reheat in 375°F (190°C) oven for 5 minutes or until crisp.

Crab cakes can also be pan fried in 2 tbsp (30 mL) hot butter adding more as needed.

Try the sauce on ham, roast pork or chicken as a glaze or as a condiment on the side.

Images

