



Unique Crab Cake

Makes about 8 cakes

- 2 cups cooked crabmeat
- 1/2 cup bread crumbs
- 1 Tbs chopped parsley
- 1/4 tsp salt
- 1/4 tsp pepper
- 1 egg
- Cibaria [Grapeseed oil](#) to fry
- Lemon wedges

Mix crab, 1/4 cup of bread crumbs, parsley, salt, pepper and egg together. Shape into cakes, about 1/3 cup each. Roll in remaining bread crumbs Fry in about 1/2 inch grape seed oil until golden on each side, about 1 to 2 minutes. Serve garnished with lemon wedges.