

**Aquarium Crab Cakes** - *Makes 8 to 10 appetizer servings or about 4 entrée servings.*

½ cup mayonnaise  
1½ tsp ground white pepper  
¼ tsp crushed red pepper  
¼ tsp Old Bay seasoning  
¼ tsp salt  
1½ tsp Dijon mustard  
1½ tsp lemon juice  
4 egg yolks  
1½ tsp Worcestershire sauce  
2 cups bread crumbs  
1/3 cup chopped fresh parsley  
1½ lbs fresh lump crabmeat  
1 T olive or vegetable oil

In a mixing bowl, combine mayonnaise, white pepper, red pepper, Old Bay, salt, mustard, lemon juice, egg yolks and Worcestershire. Add bread crumbs and parsley, blending thoroughly. Pick through crabmeat for bits of shell or cartilage, trying not to break up crab lumps. Add crabmeat to mixture, folding in gently. Form into 8 to 10 crab cakes of roughly equal size, working quickly to maintain cold temperature as much as possible. Lightly oil sauté pan and cook cakes over medium heat until golden brown on both sides, about 3 minutes per side.