



Crab Cakes

 8 servings  25 minutes

Ingredients

2 (7) ounce cans crab
1/4 cup panko
1/8 cup crumbled ritz crackers
1/4 cup minced fresh parsley
2 eggs beaten
1 green onion chopped
1 1/2 TBLSP Worcestershire
1 1/2 TBLSP Parmesan
1 TBLSP Dijon mustard
1 TBLSP Mayonnaise
1/2 tsp celery seed
1/2 tsp basil
1 tsp garlic powder
1 tsp black pepper
1/2 TBLSP olive oil as needed

Directions

1. Mix together crab, panko, crackers, parsley, eggs, green onions, Worcestershire sauce, Parmesan cheese, Dijon mustard, mayonnaise, and seasonings in a large bowl.
2. Divide into 8 patties.
3. Heat enough oil in a large skillet to cover the cooking surface over medium heat.
4. Fry patties in batches until browned. 5 - 7 minutes on each side. Repeat with more olive oil as needed.
5. Serve over lettuce and place a dollop of thousand island dressing on the top or side for dipping.

Yummy and just like in the restaurants. My husband and kids love these!



Salmon Cakes

 8 servings  25 minutes

Ingredients

2 (7) ounce cans salmon
1/4 cup panko
1/8 cup crumbled ritz crackers
1/4 cup minced fresh parsley
2 eggs beaten
1 green onion chopped
1 1/2 TBLSP Worcestershire
1 1/2 TBLSP Parmesan
1 TBLSP Dijon mustard
1 TBLSP Mayonnaise
1/2 tsp celery seed
1/2 tsp basil
1 tsp garlic powder
1 tsp black pepper
1/2 TBLSP olive oil as needed

Directions

1. Mix together salmon, panko, crackers, parsley, eggs, green onions, Worcestershire sauce, Parmesan cheese, Dijon mustard, mayonnaise, and seasonings in a large bowl.
2. Divide into 8 patties.
3. Heat enough oil in a large skillet to cover the cooking surface over medium heat.
4. Fry patties in batches until browned. 5 - 7 minutes on each side. Repeat with more olive oil as needed.
5. Serve over lettuce and place a dollop of thousand island dressing on the top or side for dipping.

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Ingredients

2 cooked potatoes, chopped
1 sweet potato cooked/chopped
3 broccoli florets cooked/chopped
1/4 cup panko
1/8 cup crumbled ritz crackers
1/4 cup minced fresh parsley
1 egg beaten
1 green onion chopped
1 1/2 TBLSP Worcestershire
1 1/2 TBLSP Parmesan
1 TBLSP Dijon mustard
1 TBLSP Mayonnaise
1/2 tsp celery seed
1/2 tsp basil
1 tsp garlic powder
1 tsp black pepper
1/2 TBLSP olive oil as needed

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Veggie Cakes

 8 servings  25 minutes

Directions

1. Mix together cooked and chopped veggies, panko, crackers, parsley, eggs, green onions, Worcestershire sauce, Parmesan cheese, Dijon mustard, mayonnaise, and seasonings in a large bowl.
2. Divide into 8 patties.
3. Heat enough oil in a large skillet to cover the cooking surface over medium heat.
4. Fry patties in batches until browned. 5 - 7 minutes on each side. Repeat with more olive oil as needed.
5. Serve over lettuce and place a dollop of thousand island dressing on the top or side for dipping.