

Tim Farmer's Country Kitchen

CRAB CAKES

*1 lb lump crab meat
1/4 cup banana peppers, chopped
1 small onion, chopped
2 packets of Ritz crackers, crushed
1 teaspoon Worcestershire sauce
1/2 teaspoon garlic powder
1/4 cup mayonnaise
Dash of cayenne pepper
Juice from 1/2 lemon
1 teaspoon Tony Chachere's Creole seasoning
2 eggs*



Mix together all ingredients until they start to clump together.

1/2 cup peanut oil
1/2 cup flour

Heat oil in iron skillet on medium heat. Roll crab meat mixture together into medium sized discs and dust with flour. Place in skillet and let brown for 3-5 minutes, then flip and cook another 3-5 minutes. Place on paper towels to drain and continue cooking. Serve with Tim's Special Sauce.

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