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# *Crab Cake Burgers*

**Prep Time:** 12 mins

**Cook Time:** 8 mins

**Total Time:** 20 mins

## **Ingredients**

- ❖ 1 pounds crabmeat
- ❖ 1 large egg(s), lightly beaten
- ❖ 1/2 cup(s) bread crumbs, panko (Japanese-style)
- ❖ 1/4 cup(s) mayonnaise, light
- ❖ 2 tablespoon chives, minced
- ❖ 1 tablespoon mustard, Dijon
- ❖ 1 tablespoon lemon juice
- ❖ 1 teaspoon celery seeds
- ❖ 1 teaspoon onion powder
- ❖ 1/4 teaspoon pepper, black ground
- ❖ 4 dash(es) hot sauce, (such as Tabasco), or to taste
- ❖ 1 tablespoon extra-virgin olive oil
- ❖ 2 teaspoon butter, unsalted

## **Preparation**

1. Mix crab, egg, breadcrumbs, mayonnaise, chives, mustard, lemon juice, celery seed, onion powder, pepper and hot sauce in a large bowl. Form into 6 patties.
2. Heat oil and butter in a large nonstick skillet over medium heat until the butter stops foaming.
3. Cook the patties until golden brown, about 4 minutes per side.

