# Try these festive crab cakes

## Description

Donâ??t you love a chef who serves a dish you canâ??t resist? While we were away from the cookery last week, we stopped for lunch at Hurricane Cafe.

http://www.palmbeachpost.com/dining/restaurants/23527/DetailedList.jspd?activity=23527

They offered just what you might want in a casual, friendly setting. The crab cakes they prepare inspired me to dust off my crab cakes recipe. Iâ??m planning a few festive menus during December and crab cakes are in order. Try this version.

### Festive Crab Cakes

(8 three-inch cakes)

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**Melt:**
3 tablespoons butter
**Add,** stir and simmer for 2-3 minutes:
2 tablespoons minced onions
Â½ cup plain bread crumbs
**Combine and add**:
2 beaten eggs
Â½ cup cream
2 cups fresh (or canned) crab meat
Â½ cup celery, diced
2 tablespoons freshly squeezed lemon juice
3 tablespoons chopped (Italian) parsley
Â½ teaspoon salt
Â½ teaspoon paprika
**Chill** mixture for two hours. Shape into cakes. Dust cakes lightly with flour or bread crumbs
**Melt in a skillet:**
2 tablespoons butter
Quickly brown the cakes on both sides.
Lower the heat and cook the cakes slowly for about 4 minutes longer, turning as necessary.

Serve immediately. (Try a Dijon mustard sauce on the side.)