Crab Cakes

1 lb. fresh lump crabmeat

2 Tbsp. chopped fresh parsley

1 clove garlic, finely chopped

1 large egg, lightly beaten

1/2 lemon, juiced

1 Tbsp. mayo

1 scallion, chopped

1 tsp. dried dill

1/8 tsp. crushed red pepper

1/8 tsp. cayenne pepper

6 Tbsp olive oil

Mix all ingredients, except olive oil, together.  Form into patties about 3/4-inch thick and 2 inches in diameter.  In a large skillet over medium-high heat, warm 3 Tbsp. oil.  Add half the patties.  Sear until golden.