

# Al's Crab Cakes

Presented by Chef Luca Paris

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## Al's Crab Cakes

1 pound fresh or pasteurized precooked crabmeat, lump or back fin, flaked  
1/4 cup chopped dill  
1/4 cup chopped scallions  
1 cup panko bread crumbs  
1 ground onion  
1 cup diced fine Red and Green Pepper  
1 tsp White Pepper  
1/4 cup Worcestershire Sauce  
2 large eggs  
1 tsp Old Bay seasoning  
1 tsp cayenne pepper  
2 tablespoons vegetable oil  
1/4 cup Parmigiano Cheese  
Pinch of salt and black pepper

In a medium mixing bowl add all ingredients except the oil.  
Mix until combine well.

Mold crab cakes into a small ball and flatten in more bread crumb. Place in a sauté pan at med high heat with oil. Sear about two minutes per side or until golden brown.  
Place in a 300 degree oven to finish cooking and warm through.