

# *Grilled Caribbean Dungeness Crab Cakes*



## **Grilled Caribbean Crab Cakes**

CA  
OR  
WA

### **Ingredients**

$\frac{3}{4}$  pound Dungeness crab meat  
1 cup plain bread crumbs  
 $\frac{3}{4}$  cup mayonnaise  
1 egg, beaten  
2 green onions, minced  
Hot sauce of choice, to taste  
Salt  
Pepper  
1 mango peeled, pitted, diced  
1 red onion, diced  
3 tablespoons chopped basil  
3 tablespoons chopped cilantro

1 lime, juiced  
Minced jalapeno  
2 tablespoons vegetable oil

Mix Dungeness crab meat, bread crumbs, mayonnaise, green onions, hot sauce, and salt and pepper until combined. Shape the mixture into 16 small cakes, refrigerate for 30 minutes.

In a small bowl combine diced mango, red onion, basil, cilantro, lime juice, jalapeno, salt and pepper, refrigerate until ready to serve.

Preheat grill for medium heat and lightly oil the grate. Grill about 8 minutes, turning once.

Top with mango salsa and serve with your favorite side dish.

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**Recipe courtesy** of [AllRecipes](#).

**Photo courtesy** of Washington Sea Grant

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Species Group  
Crab, Lobster