

Grilled Caribbean Dungeness Crab Cakes



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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.

Recipe courtesy of [AllRecipes](#).

Photo courtesy of Washington Sea Grant

Species Group
Crab, Lobster