

CORNY CRAB CAKES -- reipes.txt

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1 cup fresh corn kernels  
1 pound fresh, cleaned crab meat  
2 chopped scallions  
½ diced red pepper  
1 tablespoon orange zest  
½ cup panko (Japanese bread crumbs) or regular bread crumbs  
2 extra large eggs  
Cooking oil or butter

Mix all ingredients together, except butter and oil. Chill in the refrigerator. Warm a non-stick sauté pan over medium heat and lightly cover with oil or butter. Mold crab mixture into ½ cup patties. Sauté till browned on both sides and warmed through. Serve and enjoy!