

ESTD  1876

BERINGER

## PANKO-CRUSTED BAKED MINI-CRAB CAKES

*pair with* Beringer Private Reserve Chardonnay

*Makes 24*

12 oz crab meat, shelled and cooked  
¼ cup finely diced celery  
¼ cup minced fresh scallions  
¼ cup mayonnaise  
1 large egg  
2 tsp Dijon mustard  
1 ¼ cups panko  
¼ tsp white pepper



Heat oven to 475°F.

In a bowl, combine celery, scallions, mayonnaise, egg, and mustard. Mix well. Add crab and ¼ cup panko. Stir to combine.

Place remaining panko in a shallow dish. Shape crab mixture into 24 balls; flatten slightly. Coat each with panko, pressing to adhere. Place on a baking sheet; bake 15 minutes, or until golden brown.

Serve with a selection of dipping sauces, like chipotle mayonnaise, lemon aioli, mustard crème fraîche, or mango chutney.

