

## CRAB CAKES WITH CORN RELISH

- 1 tablespoon Dijon mustard
  - 1 tablespoon fresh lemon juice
  - 1 teaspoon dry mustard
  - 2 teaspoons chopped fresh chives
  - 1/2 teaspoon hot pepper sauce (such as Tabasco)
  - 1/2 teaspoon Worcestershire sauce
  - 1/4 teaspoon salt
  - 1/4 teaspoon black pepper
  - 2 large eggs
  - 2 tablespoons finely chopped seeded plum tomato
  - 1 pound lump crabmeat, drained and shell pieces removed
  - 7 tablespoons dry breadcrumbs, divided
  - 1 1/2 teaspoons butter
- GOOD EATS Corn Relish

To prepare crab cakes, combine first 9 ingredients in a large bowl, stirring with a whisk. Add 2 tablespoons tomato and crabmeat, tossing gently to coat. Stir in 5 tablespoons breadcrumbs. Cover and chill 30 minutes. Preheat oven to 450°. Fill a 1/4-cup measuring cup with crab mixture to form 1 patty. Remove from measuring cup; repeat procedure with remaining crab mixture to form 8 patties. Lightly dredge patties in 2 tablespoons breadcrumbs. Melt 1 1/2 teaspoons butter in large ovenproof skillet over medium-high heat. Add patties; cook 4 minutes. Turn patties; wrap handle of pan with foil. Place pan in oven; bake at 450° for 5 minutes or until patties are golden brown and thoroughly heated. Serve with GOOD EATS Corn Relish.