**CRAB CAKE**

2 LB SUPREME CRAB MEAT

4 CLOVES GARLIC, MINCED

2 LEMON, ZEST AND JUICE

½ C FINELY CHOPPED ITALIAN PARSLEY

1 ½ C PANKO BREAD CRUMBS

1 C MAYONNAISE

2 EGG, BEATEN

PLACE GARLIC, LEMON JUICE AND ZEST, PARSLEY, EGG AND MAYONNAISE IN A STAINLESS STEEL BOWL. ENSURE INGREDIENTS ARE EVENLY MIXED. GENTLY FOLD IN THE CRAB, KEEPING THE INTEGRITY OF THE MEAT WHILE STILL ENSURING ALL THE INGREDIENTS ARE THOUROUGLY MIXED. ADD THE BREAD CRUMB AND MIX GENTLY. PORTION THE MIXTURE INTO 5 OUNCE PATTIES

MAKES 10 CRAB CAKES