

Crispy Crab Cakes with Lemon-Dill Sauce





Instructions

1. In a small bowl, mix mayo, dill, lemon juice, Dijon, salt, and pepper to make the sauce. Chill until ready to serve.
2. Heat oil in a nonstick pan over medium heat.
3. Cook crab cakes for 3–4 minutes per side or until golden brown and heated through.
4. Serve hot with lemon-dill sauce on the side.

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