Crab Cakes with Roasted Corn and Fries

Crab Cakes

1 pound crab meat

1/4 cup panko

3 scallions, minced

1 egg

2 Tablespoons mayonnaise

1 Tablespoon Dijon mustard

1/8 teaspoon cayenne pepper

1 Tablespoon butter

Corn and Potatoes

4 ears corn, kernels cut from cob

1 onion, chopped

1 red bell pepper, chopped

1/4 cup olive oil

2 garlic cloves, sliced thin

2 potatoes, unpeeled and cut into 8 wedges

1 1/2 teaspoons old bay seasoning

2 Tablespoons fresh basil, chopped

2 teaspoons lemon juice

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Spread crab over paper towels to dry.

Combine panko, scallions, egg, mayonnaise, mustard and cayenne.

Stir in crabmeat.

Divide mixture into 4 equal portions.

Shape each portion into a 1x3" cake. Refrigerate.

Toss together corn, onion, bell pepper, 2 T oil, garlic, 1/2 t salt and 1/4 t. pepper.

Place corn mixture on 1/3 of baking sheet.

Toss potatoes, old bay and 2 T. oil in empty corn bowl.

Arrange potatoes on opposite side of baking sheet.

Bake 15 minutes at 475.

Remove pan from oven. Place butter in middle, empty section.

Place crab cakes in middle of pan.

Bake another 20 minutes.

Stir basil and lemon juice into corn mixture. Season with salt and pepper.

Serve crab cakes with tartar sauce, corn and roasted potatoes.