Crab Cake Books

1 egg
½ cup mayo
½ tsp seasoned salt
1 tsp lemon juice
1 tsp Worcestershire sauce
1 dash Tabasco
2 green onions, white part minced, green parts sliced into 1-inch “bookmarks”
½ cup bread crumbs
1 lb. imitation crab meat, diced into ¼-inch chunks
10 small flour tortillas, cut into 20 “book cover” rectangles
Honey mustard spread (recipe below)
2 Tbsp vegetable oil

Put the egg through minced scallions in a bowl and whisk together. Stir in bread crumbs, then stir in the imitation crab pieces. Form into 20 rectangles, about 1” wide by 1.5” long by .5” thick. These will be the pages of your books.

Heat a sauté pan over medium-low without adding oil. Warm the tortilla book covers on both sides, then set aside.

Add oil to the pan. When it’s warm, fry the crab cakes until brown, about 3 minutes on each side.

Spread a small amount of honey mustard across each tortilla book cover. Place a green onion bookmark on the right-hand side, then a crab cake, then fold the other side over so it looks like a book. If it comes open, stack another on top of it to hold it closed until it’s set. You can also pinch the tortilla along the spine of the book to help it retain its shape. Makes 20 crab cake books

Honey-Mustard Spread

2 Tbsp mayo
2 tsp Dijon mustard
2 tsp honey

Mix well.
Honey-Mustard Spread

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½ tsp seasoned salt
1 tsp lemon juice
1 tsp Worcestershire sauce
1 dash Tabasco
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