

Avocado Salsa and Crab Cakes with *Arriba!*[®]

6 OZ CRABMEAT (DRAINED)	1 EGG, BEATEN
1/4 CUP FINE BREAD CRUMBS	2 TSP CHOPPED CELERY
3 TBSP <i>ARRIBA!</i> AVOCADO SALSA	2 TBSP DIJON MUSTARD
1/2 TSP WORCESTERSHIRE SAUCE	1 TBSP FLOUR
3 TBSP CORNMEAL	2 TBSP COOKING OIL

Mix the first seven ingredients in mixing bowl. Form mixture into 4 patties. Mix the flour and corn meal.

Coat the patties. Heat oil to medium and add the crab cakes, cooking 3 minutes on each side or until golden. Serve immediately, topped with *Arriba!* Avocado Salsa. Enjoy!