



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

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| 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!