



SOUTHERN CRAB, PECAN & SWEET POTATO CAKES

Makes ~22 Cakes

- 1 1/2 cooked sweet potato
- 1 cup pecan pieces, coated with melted butter and roasted 5 -10 minutes at 350 degrees
- 2 eggs, beat lightly
- 1/2 C finely minced onion
- 1/2 C finely minced celery
- 1/2 C mayonnaise
- 1/2 tsp allspice
- 1 T lemon juice
- 1 tsp sugar
- 1 lb lump crabmeat

Breadcrumbs for coating
Oil or butter for sautéing

Mix together first 9 ingredients. Gently fold in crab and form into 2 oz. cakes (about 2" x 1/2"). Coat each cake with breadcrumbs and chill for 30 minutes. Gently sauté for approx. 5 minutes per side until cooked through.