

CURTIS STONE

JUMBO LUMP CRAB CAKES

(10) 4 oz.

PREPARATION INSTRUCTIONS

OVEN: Cook crab cakes from FROZEN. Preheat oven to 425°F. Place crab cakes on nonstick baking sheet and brush tops with melted butter or olive oil. Cook 16 to 20 minutes, or until golden brown and hot throughout.

AIRFRYER: Cook crab cakes from FROZEN. Using AIRFRY function, preheat airfryer to 400°F. Place crab cakes on baking sheet. Brush with melted butter or olive oil and cook 16 to 20 minutes, or until golden brown and hot throughout.

STOVE TOP: Cook crab cakes from THAWED. Pat thawed crab cakes dry with paper towel. In large nonstick skillet over medium heat, heat 1 tbs. olive oil. Add crab cakes and cook 3 minutes per side, or until golden brown on both sides and hot throughout.