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**Crab Cakes with Chili Lime
Dressing and Mango Cucumber
Relish**

Ingredients

- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 2 scallions - sliced thin
- 1 jalapeno - minced
- 1 clove garlic - minced
- 2 celery stalks - small dice
- 1/2 cup mayonnaise
- 1/2 cup fine bread crumbs
- 1 teaspoon Old Bay Seasoning
- 1 pound jumbo lump crab meat
- Panko breadcrumbs
- 3 tablespoons Chili Lime Dressing
- Mango Cucumber Relish

Sharon's Hint

Adapted from Emeril Lagasse

Chili Lime Dressing

- 1 tablespoon fresh lime juice
- 1 teaspoon toasted sesame seeds
- 1/4 teaspoon [Fustini's Toasted Sesame Oil](#)
- 2 tablespoons [Fustini's Delicate SELECT olive oil](#)
- Salt and pepper

Mango Cucumber Relish

- 1/2 cup ripe mango - fine dice
- 1/2 cup cucumber -seeded, peeled and fine dice
- 1/4 cup red pepper, fine dice
- 1 tablespoon [Fustini's Mango balsamic](#)
- 1 teaspoon [Fustini's Delicate SELECT olive oil](#)

Directions

Step 1.

Heat olive oil in a sauté pan over moderate heat and add scallions, jalapeno, garlic, and celery and sauté until just sweating - 3 minutes. Let cool. Mix together the vegetables, mayonnaise, bread crumbs, and old bay and stir well. Fold in the crab meat and only mix until just combined. Form into cakes and roll in Panko. Fry until golden brown in olive oil and butter. (Or use an air fryer!) Serve with the Chili Lime Dressing and Mango Cucumber Relish.

Step 2. Chili Lime Dressing

Whisk together the chili garlic sauce, lime juice, sesame seeds, and sesame oil. While whisking, drizzle in the olive oil and reserve. Season with salt and pepper.

Step 3. Mango Cucumber Salsa

Mix all ingredients together and reserve.