

**Berret's "Traditional" Pan-Fried Crabcakes served over  
Thinly-Sliced Country Ham and topped with Sweet Corn Relish,  
all served with Red Pepper Tartar Sauce**

**Berret's Seafood Restaurant & Taphouse Grill**

Ingredients

- 1 whole extra large egg
- ½ cup mayonnaise
- ¼ teaspoon Coleman's dry English mustard
- ¼ teaspoon of ground white pepper
- 3 tablespoons of chopped fresh parsley
- 4 dashes Tobasco sauce
- ½ pound of "special or regualr" crabmeat, picked free of shells
- ½ pound of claw crabmeat, picked free of shells
- 3 cups of breadcrumbs
- ½ cup blended olive oil
- 4 ounces country ham, sliced thin
- 1 cup of sweet corn relish (see "Romance in Food" cookbook)
- 2 cups of "Berret's" tartar sauce (see "Romance in Food" cookbook)

Procedure

In a mixing bowl, combine the egg, mayonnaise, dry mustard, white pepper, chopped parsley, and Tobasco sauce and whip until smooth. Gently fold in the crabmeat and toss until thoroughly combined.

To make the crabcakes, gently separate the crab mixture into eight even balls. Take the crab balls and roll them in the breadcrumbs patting into natural looking crabcakes. When it is time to cook the crabcakes, place the blended olive oil in a large saute pan over medium heat. When the oil is hot, place the crabcakes into the hot oil and cook for about two or three minutes on each side or until browned. Remove the crabcakes from the sauté pan and place on a paper towel-lined plate to absorb any excess oil.

Now it is time to "Plate Up." Place the thinly-sliced ham in the center of the plate and lean the cooked crabcakes against each other on top of the ham. Lastly, top the crabcakes with the sweet corn relish and place a generous amount of the "Berret's" tartar sauce in a couple of different spots on the plate.

Tools

Measuring spoons and cup, cutting board, chef's knife, two small mixing bowls, whisk, sauté pan, metal turner, large spoon and a ladle.