

**Jumbo Lump Crab Cake**  
Recipe Cooking Guide



## Crab Bruschetta

### What You'll Need:

- 1 French Bread Baguette, Cut Into 15 (1/2- Inch Thick) Slices Or Premade Crostini
- 3 Tbsp Of Olive Oil
- 2 Defrosted 4oz Crabcakes
- 1/3 Cup Mayonnaise
- 1 Tbsp Sour Cream
- 1 Tbsp Grated Parmesan Cheese
- 1 Tbsp Fresh Or Freeze-Dried Chives, Plus Some For Garnish
- 2 Dashes Hot Sauce
- 30 Slices Of Cherry Tomatoes, For Garnish
- Balsamic Drizzle Optional

### Cooking Instructions:

**Step 1:** Preheat oven to 400°F.

**Step 2:** Place the bread on cookie sheets and brush with olive oil. Place in the center of the oven and bake for 5-8 minutes.

**Step 3:** Meanwhile, place the crab in a large bowl; set aside. In a small bowl, combine the crabcakes mayonnaise, sour cream, parmesan, chives, and hot sauce.

**Step 4:** Remove the bread from the oven and transfer to parchment paper. Top each piece with a heaping teaspoon of the chilled crab mixture.

**Step 5:** Bake for 15 minutes. Garnish with a slice of cherry tomato and chives.

## Crab Cake Twice-Baked Potatoes

### What You'll Need:

- 2 Large Russet Potatoes
- 2 Defrosted 4oz Crabcakes
- 2 Tbsp Butter
- 1/4 Cup Sour Cream
- 1/4 Cup Shredded Cheddar Cheese (Plus Extra For Topping)
- 2 Tbsp Chopped Scallions (Save Some For Garnish)
- Salt & Pepper To Taste
- Optional: Squeeze Of Lemon

### Cooking Instructions:

**Step 1- Bake the Potatoes:** Preheat oven to 400°F and pierce potato with fork. Bake directly on the oven rack for 45–60 minutes until tender. Let cool slightly, then slice each in half lengthwise.

**Step 2- Prepare the Filling:** Scoop the insides of the potatoes into a mixing bowl, leaving about ¼ inch around the edges. Mash the potato with butter and sour cream. Add crabcakes and fold in cheese, scallions, and lemon juice if using. Season with salt and pepper to taste.

**Step 3- Stuff & Bake Again:** Spoon the filling back into the potato shells. Top with a little extra cheese. Return to oven and bake at 375°F (190°C) for 15–20 minutes, or until golden and heated through.

**Step 4- Garnish & Serve:** Sprinkle with extra scallions or fresh herbs.

## Crab & Cheese Filled Crescent Rolls

### What You'll Need:

- 1 Package (8 Ounces) Refrigerated Crescent Roll Dough
- 2 Defrosted 4oz Crabcakes
- 1/2 Cup Cream Cheese, Softened
- 1/4 Cup Shredded Mozzarella Cheese
- 1/4 Cup Shredded Sharp White Cheddar Cheese
- 2 Tbsp Mayonnaise
- 1 Egg, Beaten (For Egg Wash)
- Optional Garlic Butter**
- 3 Tbsp Unsalted Butter Melted
- 1/2 Tsp Garlic Minced
- 1/4 Tsp Salt

### Cooking Instructions:

**Step 1- The Mixture:** In a bowl, combine the cream cheese, mozzarella, and cheddar cheese. Mix well. Add the mayonnaise and jumbo lump crabcakes, mix well.

**Step 2- Assemble:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper. Unroll the crescent dough and separate into 8 triangles. Place a spoonful of the crab and cheese filling onto the wide end of each triangle. Slowly roll the dough, starting from the wide end and working toward the tip, enclosing the filling inside. Arrange the filled rolls on the prepared baking sheet, spacing them apart.

**Step 3- Bake:** Brush the tops of the crescent rolls with the beaten egg. Bake for 12-15 minutes, or until the rolls are puffed and golden brown.

**Step 4- Serve:** Garnish with extra chopped parsley for a fresh touch. Serve warm with your favorite dipping sauce or brush with optional garlic butter.

# Crab Croissants

## What You'll Need:

### *Crab Dip Filling*

- 8 Oz Cream Cheese Softened
- 2 Defrosted 4oz Crabcakes
- 1/4 Cup Mozzarella Shredded
- 1/4 Cup Sharp White Cheddar Shredded
- 2 Tbs Mayo
- 4 Croissants

### *Garlic Butter*

- 3 Tbsp Unsalted Butter Melted
- 1/2 Tsp Garlic Minced
- 1/4 Tsp Salt

### *Garnish*

- Minced Chives

## Cooking Instructions:

**Step 1- Garlic Butter:** Mix together the ingredients listed under “Garlic Butter” and set aside.

**Step 2- Crab Dip Filling:** In a bowl add all the ingredients listed under “Crab Dip Filling”.

**Step 3- Assemble:** Hollow out center of croissant similar to a bread bowl. Fill the opening in the croissants with the Crab Dip Filling to the best of your ability. Brush on the garlic butter and transfer the croissants to a parchment lined baking sheet. Place on the middle rack of a preheated oven at 350°F. Bake for 15-20 minutes or until the tops are golden brown and the filling is warmed through.

**Step 4- Serve:** Once baked, topped with remaining garlic butter and chives. Serve while warm and enjoy!

