Honey Mustard Crab Cakes

Yields Approximately Six 2.5 oz Crab Cakes

For Crab Cakes:  
6 oz Crab  
1 C Panko Breadcrumbs  
1.8 oz Red Pepper  
1 oz Red Onion  
1 Jalapeno  
1 TBS Honey Mustard  
1 Egg  
1/8 C Mayo  
1/2 tsp Worcestershire Sauce  
1 Clove Minced Garlic   
1/8 tsp Salt  
1/8 tsp Pepper  
3 Lemon Wedges  
1 TBS Butter   
1 TBS Olive Oil

For Topping:  
1 Peach  
2 TBS Cream Cheese  
2 tsp Hot Pepper Jelly  
Micro Greens

Start by finely dicing your onions and peppers, and place them aside in a bowl.   
  
Note: Have microphobia? - (the fear of small things) - Leave those veggies larger! Felling weird because you have microphobia? It’s quite alright, because I in fact have megalaphobia (the fear of large things) and can’t handle objects like the Statue of Liberty, or Mount Rushmore. Does this make me fear larger veggies? Absolutely not, but now we know a little bit more about each other. ;)

Then combine the crab meat with your honey mustard and toss to combine. In a separate bowl whisk together your egg, Worcestershire sauce, juice from your lemon wedges, mayo, salt, pepper, and minced garlic (which yes, I did use my garlic chopper for). Add this whisked concoction onto your crab mix, and combine with onion a pepper medley. Lastly add in your bread crumbs, and mix softly with your hand until all ingredients are combined. Set aside and let it rest for 10 minutes. We just put that mix through a lot so it’s understandable that it might be a bit tuckered out.   
  
\*You can use any kind of honey mustard. I like to use Bottlehouse Farm’s Honey Mustard Yogurt dressing, because I feel the yogurt gives it a little extra tang.

Now you’re ready to form your cakes! I like mine to be smaller, but you can honestly make these any size you like! Wet your hands and carefully form them into cakes. Place them onto a parchment lined baking sheet, cover it with saran wrap, and place sheet in the fridge for 1 hour to allow those crabby patties time to set up.

Next combine your butter and oil in a sauté pan and bring up to medium high heat. You will know it’s sizzling when the butter begins to froth. Cook crab cake on one side for 4 minutes, flip and turn heat down to medium, then cook for another 3 minutes. Once they are done combine hot pepper jelly, and cream cheese together and microwave for 15 seconds to warm.

Lastly, slice your peach and top your golden cakes with them, your jelly cream cheese mix, and micro greens. At this point you are clear to do a happy dance because it is now time to delight in the flavors of your hard work!