

# Crab Cake Bites

## Ingredients:

6	oz.	lump crab meat
6	oz.	cream cheese, softened to room temperature
1		egg, lightly beaten
3/4	cup	sour cream, divided
2/3	cup	finely grated parmesan, divided
1 ½	tsp.	Old Bay seasoning, divided
2	tsp.	lemon juice, divided
1	tsp.	lemon zest
2	Tbsp.	finely chopped chives, divided
		Kosher salt
		Freshly ground pepper
1	cup	panko bread crumbs
6	Tbls.	Butter, melted

## Directions:

Preheat oven to 350. Grease a 24 cup mini muffin pan with non-stick spray. Combine the crab meat, cream cheese, egg, 1/3 cup parmesan, 1 tsp. Old Bay Seasoning, ¼ cup sour cream, lemon zest, 1 tsp lemon juice, cayenne and 1 Tbls. chives in a large bowl.

In a separate bowl, combine remaining cheese, bread crumbs and melted butter. Divide mixture between muffin cups and firmly press into the bottom to make a crust. Spoon the crab mixture into each cup and bake for 20-25 minutes until the edges begin to turn golden brown.

Meanwhile make dipping sauce. Combine remaining sour cream, remaining chives, 1 tsp. lemon juice and remaining Old Bay seasoning. Stir to combine.

Serve crab cakes bites warm or at room temperature.