

Kind Krab Kakes

By: Alice Di Gioia

Ingredients:

- 1.5 cups soy curls
- 2 tsp old bay seasoning
- 1 rib celery
- 1 egg replacer
- 2 tablespoon plant mayo
- 2 teaspoon relish
- 2/3 cup plain panko bread crumbs

Instructions:

Soak the soy curls in enough water to cover. After 10-15 minutes drain any excess water and squeeze to remove additional water. Add the old bay seasoning, celery, egg replacer and soy curls to a food processor/ chopper. Pulse 1-2 times. Place mixture in a bowl then add the mayo and relish. Stir to combine and then add the bread crumbs . Refrigerate for 15-30 minutes Using a 1/2 cup measure form 4 patties. Sauté in a nonstick pan until golden brown Serve on buns or plate with fries and cole slaw.

