

Lion's Mane Crab Cakes

Hand shred about 1 lb. of lion's mane into ½-1 inch chunks and sauté in butter or oil until lightly browned. Cool uncovered in refrigerator.

Combine ¼ cup mayonnaise, 1 large egg, 1 Tbsp Dijon mustard, 2 tsp fresh lemon juice, 1.5 tsp of Old Bay seasoning, and ¼ of a medium onion (minced). Whisk.

Add the sauteed lion's mane and mix gently. Stir in ¾ cups Panko breadcrumbs, sliced green onion, salt, and pepper. Divide into 6 equal portions. Form each into 1 inch thick patties. Refrigerate for at least 10 minutes.

Heat oil in a large skillet over medium heat. Place another ½ cup Panko breadcrumbs on a plate and coat the cakes. Fry until golden brown and crisp, about 3-4 minutes per side. Enjoy!

To make this dish vegan, simply substitute Vegenaïse and egg replacer.