**Chevron Crab Cakes**

**Ingredients**

½ cup of celery, finely diced

½ cup of red bell pepper, finely diced

2 tablespoons of butter

1 pound of lump crab meat

½ cup of green onion, finely diced

1 tablespoon of key lime juice

1 tablespoon of fresh lemon juice

2 tablespoons of Feiny’s Rub Chesapeake Bay Rub, or your favorite seafood seasoning

**½ cup of crushed crackers**

**1/3 cup of mayonnaise**

**1 cup of salt and pepper potato chips, crushed**

**½ cup of diced dill pickle**

**1 cup of French onion dip**

½ cup of sour cream

**Directions**

Preheat oven to 400 degrees.

Place celery and red bell pepper in a medium size skillet with butter. Cook over medium heat until softened. When vegetables have slightly cooled, add them to a medium size mixing bowl along with crab meat, green onion, key lime juice, lemon juice, Chesapeake Bay Seasoning, crackers and mayonnaise. Gently combine with a large spoon.

Form crab mixture into 2 inch balls. Place crushed chips on a plate. Roll crab balls into chips until well coated. Place onto a parchment lined baking sheet. Bake for 20 minutes or until golden brown.

To create dip, combine dill pickle with French onion dip and sour cream in a bowl. Stir until combined. Serve dip with Chevron Crab cakes for the perfect football party recipe!