Thai Crab Cakes with Cilantro-Peanut Sauce

1-1/4 cups fresh breadcrumbs
1 cup fresh bean sprouts, chopped
1/4 cup finely chopped green onions
1/4 cup coarsely chopped fresh cilantro
2 tablespoons fresh lime juice
1/8 teaspoon ground red pepper
1 large egg
1 large egg white, lightly beaten
1 pound lump crabmeat, shell pieces removed
2 teaspoons olive oil, divided
Cooking spray
Cilantro-Peanut Sauce

Combine the first 9 ingredients in a medium bowl; cover and chill 1 hour. While chilling the mixture, prepare Cilantro-Peanut Sauce for dipping (recipe below). Divide mixture into 8 equal portions, shaping each into a 1/2-inch-thick patty. Heat 1 teaspoon oil in a large nonstick skillet coated with cooking spray over medium heat until hot. Add 4 patties; cook 3 minutes on each side or until lightly browned. Remove patties from skillet, and keep warm. Wipe skillet clean with paper towels; recoat with cooking spray. Repeat procedure with 1 teaspoon oil and 4 patties. Serve with Cilantro-Peanut Sauce.

Makes 4 servings (serving size: 2 patties and 3 tablespoons sauce).

Cilantro-Peanut Sauce:

1/4 cup balsamic vinegar
2-1/2 tablespoons granulated sugar
2 tablespoons brown sugar
2 tablespoons low-sodium soy sauce
1/2 teaspoon crushed red pepper
1/8 teaspoon salt
1 garlic clove, minced
2 tablespoons creamy peanut butter
1/2 cup chopped fresh cilantro
2 tablespoons chopped fresh mint

Combine the first 7 ingredients in a small saucepan, and bring to a boil, stirring frequently. Remove from heat. Add peanut butter, and stir with a whisk until smooth. Cool, and stir in cilantro and mint.

Makes 3/4 cup.