

Maryland Crab Cake

Recipe



Ingredients: 8 servings

- 1/2 cup of Mayonnaise
- 1 large egg, lightly beaten
- 1 tablespoon of Dijon mustard
- 1 tablespoon of Worcestershire sauce
- 1/2 teaspoon of hot sauce
- 1 1/2 teaspoons of Old Bay seasoning (or more if you prefer spicier crab cakes)
- 1 pound of fresh lump crabmeat, drained
- 1 cup of crushed saltines (about 20 crackers)
- 1 quart of vegetable oil

How to Make it

Step 1

Stir together first 6 ingredients; fold in crabmeat and saltines. Let stand for 3 minutes.

Step 2

Shape mixture into 8 patties. Place on a wax paper-lined baking sheet; cover & chill 1 hour.

Step 3

Fry crab cakes, in batches, in hot oil in a large skillet over medium-high heat 3 to 4 minutes on each side or until golden. Drain on paper towels. Serve with tartar sauce, if desired.

Step 4

Note: To sauté crab cakes, cook in 3 tablespoons of butter or oil in a large nonstick skillet 3 to 4 minutes on each side or until golden.