

Baltimore Style Crab Cakes

Ingredients

1 lb jumbo lump crabmeat
1/2 cup mayonnaise
1 lg egg, beaten
1 tbsp Dijon mustard
1 tbsp Worcestershire sauce
1/2 tsp hot sauce
20 saltine crackers, finely crushed
1/4 cup canola oil
Lemon wedges, for serving

Directions

In a small bowl, whisk the mayo with the egg, mustard, Worcestershire sauce and hot sauce until smooth.

In a medium bowl, lightly toss the crabmeat with the cracker crumbs. Gently fold in the mayo mixture. Cover and refrigerate for at least an hour.

Scoop the crab mixture into eight 1/3 cup mounds, lightly pack in to 8 patties.

In a large skillet, heat the oil until shimmering. Add the crab cakes and cook over moderately high heat until deeply golden and heated through. About 3 minutes per side. Transfer to plates and serve with lemon wedges.

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