

# Maryland Crab Cakes

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## Ingredients

1 lb crabmeat  
1/4 cup mayonnaise  
1/2 cup Italian bread crumbs  
1 egg  
1 tsp seafood seasoning  
1 tsp Worcestershire sauce  
1 tsp dry mustard

## Directions

In a bowl, mix together egg, mayonnaise, seafood seasoning, Worcestershire sauce, dry mustard and bread crumbs. Add crabmeat, mix evenly and gently.

Shape into 6 crabcakes. Deep fry in oil at 350°F for 2-3 minutes until golden brown, or sauté in a frying pan with a little oil for 5 minutes on each side.

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