Recipes

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Crab Cakes

From: Alison Mann Prep Time: 5 min

Serves: 6-8 cakes Cook Time: 20min

Instructions

1:In a medium mixing bowl, combine all of the ingredi-
ents EXCEPT the crab

2:Fold in crab meat gently without breaking it up too much but blending well.

3: Heat oil in a medium pan to shimmering
4: Form the crab into 2.5 inch round cakes and gently lay into the hot pan

5: Pan fry each side over mediumheat until golden
brown, about 6 minutes each side, then lay to drain on paper towels.

6: Serve warm with a Remoulade, Sauce recipe to follow

Notes

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Ingredients

16 ounces Lump Crab

2 Eggs

2 tsp Worcestershire, or to taste 1/2 tsp Dry Mustard

2 Tbs Mayonnaise

1 tsp Lemon Juice, or to taste

3 tsp Dijon Mustard

2 Tbs Melted Butter

2 Tbs Parsley Minced

2 tsp Old Bay Seasoning 1/2 Cup Breadcrumbs Oil for Frying

Entrées 4