



BEST-EVER MARYLAND CRAB CAKES

Fresh lump crab meat authentically crafted into perfect little cakes.

INGREDIENTS

Prep Time: 15 minutes

Cook Time: 5 minutes

Servings: 4

For the crab cakes:

2 large eggs
2-1/2 tablespoons mayonnaise, best quality such as Hellmann's or Duke's
1-1/2 teaspoons Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon Old Bay seasoning
1/4 teaspoon salt
1/4 cup finely diced celery, from one stalk
2 tablespoons finely chopped fresh parsley
1 pound lump crab meat
1/2 cup panko
canola oil, for cooking

For the tartar sauce:

1 cup mayonnaise, best quality such as Hellmann's or Duke's
1-1/2 tablespoons sweet pickle relish
1 teaspoon Dijon mustard
1 tablespoon minced red onion
1-2 tablespoons lemon juice, to taste
Salt and freshly ground black pepper, to taste

DIRECTIONS

For the crab cakes:

1. Line a baking sheet with aluminum foil for easy clean-up.
2. Combine the eggs, mayonnaise, Dijon mustard, Worcestershire, Old Bay, salt, celery, and parsley in a large bowl and mix well.
3. Add the crab meat (be sure to check the meat for any hard and sharp cartilage) and panko; using a rubber spatula, gently fold the mixture together until just combined, being careful not to shred the crab meat.
4. Shape into 6 cakes (each about 1/2 cup) and place on the prepared baking sheet. Cover and refrigerate for at least 1 hour. This helps them set.
5. Preheat a large nonstick pan to medium heat and coat with canola oil. When the oil is hot, place the crab cakes in the pan and cook until golden brown, 3 to 5 minutes per side. Be careful as oil may splatter. Serve immediately with tartar sauce or a squeeze of lemon.

For the tartar sauce:

6. Mix all ingredients together in a small bowl. Cover and chill until ready to serve.

**Note: If you can only find jumbo lump crab meat, you may need to break the pieces up a bit. If the clumps are too large, the crab cakes won't hold together well.*