

Crab Cakes

Ingredients

2 Eggs
2 1/2 T Mayonnaise
1 1/2 t Dijon Mustard
1 t Worcestershire Sauce
1 t Old Bay Seasoning
1/4 t Salt
1/4 c Celery (diced)
2 T Parsley (chopped)
1 lb Crab Meat (lump)
1/2 c Panko
2 T Vegetable Oil

Instructions

1. Combine the eggs, mayonnaise, Dijon mustard, Worcestershire, Old Bay, salt, celery, and parsley in a large bowl and mix well.
2. Add the crab meat and panko; using a rubber spatula, gently fold the mixture together until just combined, being careful not to shred the crab meat.
3. Line a baking sheet with foil. Shape mixture into 6 cakes (each about 1 1/2 cup) and place on the baking sheet. Cover and refrigerate for at least 1 hour. This helps them set.
4. Preheat a large nonstick pan over medium heat and coat with 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.

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5.Remove crab cakes from pan and serve warm with the tartar sauce.