

Maryland Crabcakes

By:
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Recipe

Ingredients

1 pound pasteurized jumbo lump
crabmeat
2 T. fresh parsley
2 T. Mayonnaise
1 t. Old Bays Seasoning
2 eggs beaten

1/2 t. cayenne pepper
1/2 t. Worcheshire sauce
1/4 t. salt
1 very small onion, grate
1 t. mustard powder

Directions

Gently pull shell out of the crab meat, mix all ingredients except the crab meat together. Gently fold in the crab meat, do not over stir (you want the crab meat in lumps). Crumble 18 buttery crackers and gently fold into the crab mixture. Shape in patties and sauté in butter in a frying pan over medium heat until crispy. Brown well on first side before turning. This will make it much easier to turn.

Additional Information

