

Crab Cakes

8 cakes

INGREDIENTS

1/2 cup mayonnaise
1 large egg, beaten
1 Tblsp Dijon mustard
1 Tblsp Worcestershire sauce
1/2 tsp hot sauce
1 lb jumbo lump crab meat
20 saltine crackers, finely crushed
1/4 cup canola oil
Lemon wedges for serving



DIRECTIONS

1. In a small bowl, whisk the mayonnaise with the egg, mustard, Worcestershire sauce and hot sauce until smooth.
2. In a medium bowl, lightly toss the crabmeat with the cracker crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.
3. Scoop the crab mixture into eight 1/3-cup mounds; lightly pack into 8 patties, about 1 1/2 inches thick. In a large skillet, heat the oil until shimmering. Add the crab cakes and cook over moderately high heat until deeply golden and heated through, about 3 minutes per side. Transfer the crab cakes to plates and serve with lemon wedges.

