

Crab Cakes Maryland Style

Category: Seafood

Servings: 4

Rating: 10

Source: Fine Cooking

Description:

Fine Cooking suggests serving this with Corn, Sweet Onion and Zucchini Saute with Fresh Mint. I took a suggestion from other cooks and baked the crab cakes rather than frying them. That way they did not have to be turned.

Ingredients:

1crabmeat	1 lb. jumbo lump or backfin lump
1egg	1 large
1mayonnaise	1/4 cup
1dijon mustard	1 1/2 tsp.
1Old Bay Seasoning	1 tsp.
1lemon juice	1 tsp.
1worcestershire sauce	1/2 tsp.
1kosher salt	to taste
1lemon peel	1 tsp.
1fresh bread crumbs	1 cup, from good white sandwich bread
1Panko bread crumbs	1/4 cup
1Italian parsley	1 Tbsp.
1lemon wedges	for serving
1olive oil	1 Tbsp.
1paprika	1 tsp.
1unsalted butter	2 Tbsp.

Instructions:

Place crab (which should be left in good sized chunks) in a bowl.

Whisk together egg, mayo, Dijon, Old Bay, lemon juice, Worcester, lemon peel and salt. Pour this over the crab and gently mix it in.

Sprinkle bread crumbs and parsley over this and gently fold it in. Form mixture into one-inch cakes and wrap in plastic wrap and refrigerate for a couple of hours.

At cooking time: Preheat oven to 400. Line a baking sheet with foil and butter it. Put the crab cakes on it and brush the butter, oil and paprika mixture over it. (You may not need the whole amount)

Bake the crab cakes for about 15 to 20 minutes. Serve with lemon wedges.