

Crab Cakes

- These were excellent! We are from Louisiana and have had our share of crab cakes. My husband said these were the best he has had. I made a couple of changes. I used Tony's Cacheries seasoning instead of tarragon and I broiled them 10 minutes each side in the oven to cut down on fat content. Great recipe!
- Super good, made them for Xmas Eve party everybody loved them. Did a double batch as I had 2 /16 oz cans of crab. Didn't have tarragon replaced it with minced garlic on one batch and hot sauce on another, also did half lemon juice and half worcestershire, amazing! They are wet, added a little more cracker crumbs, chilled for an hour before cooking and coated them with italian bread crumbs, totally amazing! I think the buttery crackers is the key ingredient in making these cakes taste so smooth.
- This was the first time I've ever made crab cakes and they were the best ones I've ever tasted! I did add old bay, used a little extra crabmeat and rolled them lightly in bread crumbs mixed with parmesan cheese because I wanted to seal in the flavor and wasn't sure if they would stay together properly without. I always had crab cakes with alot of bready type fillers and never really cared for them until I made these. Huge hit with hubby, can't wait to make them again!Thanks!

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Ingredients

For the crab cakes:

2 large eggs

2- $\frac{1}{2}$ tablespoons mayonnaise, best quality such as Hellmann's or

Duke's

1- $\frac{1}{2}$ teaspoons Dijon mustard (I went with Grey Poupon)

1 teaspoon Worcestershire sauce (I went with the classic Lea & Perrins)

1 teaspoon Old Bay seasoning

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ cup finely diced celery, from one stalk

2 tablespoons finely chopped fresh parsley

1 pound lump crab meat

$\frac{1}{2}$ cup panko (Progresso makes good panko-style bread crumbs.)

Vegetable or canola oil, for cooking (I went with LouAna canola for a nice, extra-light flavor.)

For the tartar sauce:

1 cup mayonnaise, best quality such as Hellmann's or Duke's

1- $\frac{1}{2}$ 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:

Line a baking sheet with aluminum foil.

Combine the eggs, mayonnaise, Dijon mustard, Worcestershire, Old Bay, salt, celery, and parsley in a large bowl and mix well. Add the crab meat (be sure to check the meat for any hard and sharp cartilage) and panko; gently fold mixture together until just combined, being careful not to shred the crab meat. Shape into 6 crab cakes (about $\frac{1}{2}$ cup each) and place on prepared baking sheet. Cover and refrigerate for at least 1 hour.

Preheat a large nonstick pan to medium heat and coat with canola oil. When oil is hot, place crab cakes in pan and cook until golden brown, about 3-5 minutes per side. Be careful as

oil may splatter.

Serve immediately with tartar sauce or a squeeze of lemon.

For the tartar sauce:

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