

Crab Cakes

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.