



Original Old Bay Crab Cakes



Ingredients:

- 1 lb. lump crab meat (picked over for shells)
- ½ Cup mayonnaise
- 1 Egg, beaten
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 ½ tsp Old Bay seasoning
- ¼ Cup finely crushed saltine crackers or breadcrumbs
- 1 TBLS fresh parsley, chopped (optional)
- Vegetable oil or butter, for frying

Method:

1. In a medium bowl, whisk together mayonnaise, egg, Dijon mustard, Worcestershire sauce, Old Bay seasoning, and parsley (if using). Gently fold in the crab meat and crushed crackers until combined, being careful not to break up the crab meat.
2. Shape the mixture into 6-8 patties, about ¾ inch thick. Place them on a baking sheet and refrigerate for 30 minutes to firm up.
3. Heat a skillet over medium heat and add enough oil or butter to coat the bottom. Fry the crab cakes in batches for 3-4 minutes per side, until golden brown and cooked through.
4. Serve warm with lemon wedges, tartar sauce, or a sprinkle of additional Old Bay seasoning.