

Crab Cakes

(Recipe from Food & Wine)

Makes 4 servings

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

In a small bowl, whisk the mayonnaise with the egg, mustard, Worcestershire sauce and hot sauce until smooth.

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.

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.

Chef's Note:

The crab cakes can be prepared through Step 2 and refrigerated overnight.

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