



Baltimore Style Crab Cakes

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 10 minutes

Total Time: 1 hour 20 minutes

- 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.