***Crab Cakes***

Ingredients

1 lb. lump Crab meat

1 extra large Egg

¾ cup Mayonnaise

1 Tbsp. Old Bay seasoning

1 Tsp. Dry Mustard

1 Tbsp. Parsley

1 Tsp. Dill

1 Tbsp. fresh Lemon juice

½ cup Panko bread crumbs, plus extra for coating

1. In a large mixing bowl combine the egg, mayonnaise, and seasonings together. Fold in the panko.
2. Crumble in the crab meat, and mix until well combined.
3. Form into 4 oz. cakes and coat with the panko bread crumbs.
4. Cover with plastic and refrigerate for an hour to firm up.

***Cooking Methods:***

There are a few ways of cooking these. If possible, I would highly recommend the first method.

***Deep Frying-*** Heat fryer to 350 for 15 minutes. Drop the crab cakes in and fry for 2 minutes until golden brown. Then, remove and place on a baking sheet and bake in a 350 degree oven for 10 minutes until the crab cake reaches an internal temperature of 145 degrees on an instant read thermometer.

***Broiling-*** This isn’t really broiling rather than baking. Place the crab cake on a greased baking sheet and drizzle 2 Tbsp. of Melted Butter over the top. Bake for 10-15 minutes at 350 degrees until the crab cake is golden and reaches an internal temperature of 145 degrees on an instant read thermometer.

***Pan Frying-*** In a large sauté pan, add enough vegetable or canola oil to come up about ½ inch of the pan. Heat until almost smoking. Add the crab cakes and cook for about 5 minutes on each side until browned. They are done when they reach an internal temperature of 145 degrees on an instant read thermometer.