



Crab Cakes

Florida Seafood at Your Fingertips **LIVE!**

Difficulty: Simple

Total time: 30 min

Ingredients:

1/2 cup mayo

2 slices white bread *crust removed. Break into pieces.*

6 crumbled Saltine crackers

1 Tbsp Worcestershire sauce

1 tsp Old Bay seasoning

1 tsp yellow mustard

Black pepper **as desired**

Optional **1 Tbsp** dry parsley

1 lb non-pasteurized, jumbo lump crab meat

2 tbsp butter, *more if needed*

Instructions:

1. Pre-heat oven to 425F.


2. Blend together all ingredients except for the crab.

3. Take one pound of non-pasteurized, jumbo lump crab meat and gently place into bowl. Try not to break lumps apart. Remove any non-meat materials like shells.

4. Pour mayonaise mixture over the crab meat. Mix very gently by hand to avoid breaking lumps.

5. Round into balls. Six small or four large. Place on baking pan and put dab of butter on top of each.

6. Bake at 425F for about 20 minutes or until golden brown.

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