



Crab Cakes



Rebecca Miller

Servings: ~4

Total Time: ~30 Min.

Allergens: Eggs, Shellfish

Directions

- Combine and blend crushed crackers, parsley and Old Bay in a mixing bowl.
- Add crab meat and mix gently with crushed crackers and spices, being careful not to break lumps.
- Gently fold in wet ingredients, mixing gently.
- Shape into 5 ounce or 8 ounce crab cakes. Broil at 500 degrees for 12-14 minutes until golden brown.

Ingredients

- 2 lbs jumbo lump crab meat
- 1 half sleeve of Ritz crackers, crushed
- 1 tsp chopped parsley
- 1/2 cup mayonnaise
- 2 eggs
- 1/2 tbsp Grey Poupon
- 1 tbsp Old Bay
- 1/2 tsp Worcestershire sauce
- 1/2 tsp lemon juice