

Crab Cakes

Crab cakes are an appetizer staple at fancy seafood restaurants, but they're actually surprisingly easy to make at home! Ready in 30 minutes, this is the perfect easy appetizer to serve up when you want to feel transported to a seaside escape. Paired with lemon wedges and tartar sauce, these classic cakes are truly restaurant worthy.

Ingredients:

1/3 c. mayonnaise
1 large egg, beaten
2 tbsp. Dijon mustard
2 tsp. Worcestershire sauce
1/2 tsp. hot sauce
Kosher salt
Freshly ground black pepper

1 lb. jumbo lump crabmeat, picked over for shells
3/4 c. panko bread crumbs (or saltines)
2 tbsp. freshly Chopped Parsley
Canola oil, for frying
Lemon wedges, for serving
Tartar sauce, for serving

Directions:

In a small bowl, whisk together mayo, egg, Dijon mustard, Worcestershire, and hot sauce, and season with salt and pepper. In a medium bowl, stir together crabmeat, panko, and parsley. Fold in mayo mixture, then form into 8 patties. In a large skillet over medium-high heat, coat pan with oil and heat until shimmering. Add crab cakes and cook, in batches, until golden and crispy, 3 to 5 minutes per side. Serve with lemon and tartar sauce.

