



Crab Cakes

From the Sensenig's Cookbook

Ingredients:

- 1 large egg
- 1/4 cup mayonnaise
- 1 Tablespoon chopped fresh parsley
- 2 teaspoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- 1 teaspoon Old Bay seasoning
- 1 teaspoon fresh lemon juice
- 1/8 teaspoon salt
- 1-pound fresh lump crab meat
- 2/3 cup Saltine cracker crumbs (about 14 crackers)

Instructions:

1. Whisk the egg, mayonnaise, parsley, Dijon mustard, Worcestershire sauce, Old Bay, lemon juice, and salt together in a large bowl. Place the crab meat on top, followed by the cracker crumbs. With a rubber spatula or large spoon, very gently and carefully fold together. You don't want to break up that crab meat!
2. Cover tightly and refrigerate for at least 30 minutes and up to 1 day.
3. Preheat oven to 450°F. Generously grease a rimmed baking sheet with butter or nonstick spray or line with a silicone baking mat.
4. Using a 1/2 cup measuring cup, portion the crab cake mixture into 6 mounds on the baking sheet. (Don't flatten!) Use your hands or a spoon to compact each individual mound so there aren't any lumps sticking out or falling apart. For extra flavor, brush each with melted butter. This is optional but recommended!
5. Bake for 12-14 minutes or until lightly browned around the edges and on top. Drizzle each with fresh lemon juice and serve warm.

	6. Cover leftover crab cakes tightly and refrigerate for up to 5 days or freeze for up to 3
<p>Notes:</p> <p>If I have it, I use one packet of Old Bay Crab Cake Classic Mix for the breadcrumbs. One 1.24 oz packet is perfect for one lb. of crab meat. It already has the Old Bay Seasoning in it.</p>	
<p>Source:</p> <p>Sallys baking addiction</p>	