

Chunky Crab Cakes

If you love crab, you definitely should try this recipe. The crab cakes are loaded with chunky pieces of crab meat...yes mainly just crab meat.



Leftover crab meat? Yes, it sounds kind of unheard, but every time we eat at this particular restaurant, Captain Jack's, we end up bringing home lots of Alaskan King crab. I usually remove all the meat from the shell and use in salad dishes. Well, this time I decided to make crab cakes...crab cakes with lots of crab meat...big lumps...nothing that will overpower the

crab meat...so simple and yet delicious...as a matter of fact I just serve with lemon, nothing else...

I love crab cakes, every time I see crab cakes in the menu I am tempted to order...once I had an awful experience...the crab used in the crab cakes were imitation crab...since then, every time ordering crab cakes I make sure to ask if they use real crab or imitation crab...and sometimes I get the "dirty" look from the server...and I have to explain my bad experience so they do not get offended...

Ingredients:

- 1 large egg
- 2 tablespoons mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 teaspoon Old Bay seasoning
- Fresh pepper to taste
- $\frac{1}{4}$ cup finely chopped fresh parsley
- 1 pound lump crab meat
- $\frac{1}{2}$ to $\frac{2}{3}$ cup panko
- Vegetable oil



Method:

Combine the egg, mayonnaise, Dijon mustard, Worcestershire, Old Bay in a small bowl and mix well.

Add the mayonnaise mix to the crab meat and add the chopped parsley. Mix gently.

Add the panko to the carb/mayonnaise mix and fold together until just combined, being careful not to over mix.

Cover the crab mix and place in the refrigerator for

approximately 1 hour.

Shape into approximately 8 crab cakes of 1 inch thick, make sure to not pack the cakes too tightly.

Preheat a large nonstick pan to medium heat and coat with vegetable oil. Cook the crab cakes over medium heat until deeply golden brown on both sides.

Transfer to a plate when ready. Serve with lemon.





If you enjoy this simple recipe of crab cakes, you might want to check on other Seafood Recipes from Color Your Recipes.

Thank you for stopping by Color Your Recipes...have a colorful week!