

# MARYLAND CRAB CAKES

## INGREDIENTS:

**1 pound jumbo lump crab**

**1 large egg**

**1 ½ teaspoons old bay seasoning**

**1 ½ teaspoons Worcestershire sauce**

**1/3 cup mayonnaise**

**2 teaspoons Dijon mustard**

**1 tablespoon finely minced parsley**

**1 cup finely smashed Ritz crackers (divided 2/3 cup and 1/3 cup)**

**¼ cup oil (more if needed)**

## DIRECTIONS:

- Crab Cakes: Gently combine the crab, egg, old bay, Worcestershire, mayonnaise, Dijon, parsley and 2/3 cup cracker crumbs until thoroughly mixed.
- Form the mixture into 6 crab cakes by rolling into tight balls and gently pressing down to flatten.
- Coat each crab cake in the remaining 1/3 cup of unused cracker crumbs and then place them on a plate or a cookie sheet tray lined with parchment paper.
- Pour the oil into a large frying pan over medium heat.
- Once the oil is hot, add in the crab cakes and cook for 3-4 minutes per side or until golden brown and cooked through.
- Set aside to drain on a rack or paper towels.

## HOMEMADE TARTAR SAUCE:

**1 C Mayo**

**1/2 C finely chopped dill pickle**

**1/4 C minced onion**

**2 T chopped fresh parsley**

**1 T dill pickle juice**

Mix all ingredients in a bowl. Chill for 1 hr. before serving.