

Baltimore-Style Crab Cakes

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INGREDIENTS:

- 1/2 cup mayonnaise
- 1 large egg, beaten
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon hot sauce
- 1 pound jumbo lump crab meat, picked over
- 20 saltine crackers, finely crushed
- 1/4 cup canola oil
- Lemon wedges, for serving

DIRECTIONS:

- In a small bowl, whisk the mayonnaise with the egg, mustard, Worcestershire sauce and hot sauce until smooth.
- In a medium bowl, lightly toss the crabmeat with the cracker crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.
- Scoop the crab mixture into eight 1/3-cup mounds; lightly pack into 8 patties, about 1 1/2 inches thick.
- In a large skillet, heat the oil until shimmering. Add the crab cakes and cook over moderately high heat until deeply golden and heated through, about 3 minutes per side.
- Transfer the crab cakes to plates and serve with lemon wedges.

- MAKE AHEAD: The crab cakes can be prepared through Step 2 and refrigerated overnight.