



Experience a taste of the East Coast when you make this recipe for Maryland Crab Cakes!

Maryland Crab Cakes

Ingredients:

- 1 Lb Lump Crab Meat
- 2 Tbs Mayonnaise
- 1 Tbs Dijon Mustard
- 1 Lg Egg
- 1 Tsp Fresh Lemon
- 1/2 Tsp Old Bay Seasoning
- 1/2 Cup Plain Bread Crumbs
- 3 Pcs Green Onion, Chopped
- 2 Tbs Oil

Directions:

In a bowl whisk the mayonnaise, mustard, egg, lemon juice, and old bay seasoning all together. Gently fold in crabmeat, breadcrumbs, and green onions. Shape into cakes. (*Makes 6 large or 9 medium cakes*) Saute crab cakes in a pan with oil on medium heat. Cook for a couple of minutes on each side. It's done when golden brown on both sides.

Note: to make crispier crab cakes, sprinkle more breadcrumbs on the outside of each cake before frying.