

Ritter Mortgage Award Winning Recipes

Maryland Style Classic Crab Cakes



6 SERVINGS



PREP TIME

45 MIN



COOK TIME

12-15 MIN

Ingredients:

- 1 large egg
- ¼ cup of Mayonnaise (I use Hellmans)
- 1 tablespoon finely chopped parsley
- 2 teaspoons Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1 teaspoon Fresh lemon juice (optional)
- 1.5 teaspoons Old Bay Seasoning (McCormick)
- 1/8 teaspoon salt (optional)
- 15 crackers (Ritz crackers)
- 16 ounces of jumbo lump crab meat
- 3 tablespoons of butter

Directions:

1. Preheat oven to 450 F
2. Chop crackers (crumb consistency)
3. In a large bowl, combine large egg, mayonnaise, parsley, Dijon mustard, Worcestershire sauce, lemon juice, salt, Old Bay Seasoning, crushed crackers* and jumbo lump crab meat. Use spatula, gently fold in the ingredients together.
4. Scoop ½ cup of crab cake portion, form into ball (pack together)
5. Place on baking sheet in the refrigerator for 30 minutes
6. Once chilled, place melt butter to gently brush the crab cakes
7. Sprinkle old bay seasoning on top of crab cakes
8. Place baking sheet in the oven and bake for 12-15 minutes or until temperature reaches internal 145 degree. Remove and serve with lemon