

Starters, Sides, and Complements

Crab Cakes

Crab cakes sound fancy but are so easy to make! Stock your pantry with some cans of crab and you can make these with other staples found in the kitchen.

You'll need

- 1 egg
- 1 teaspoon mustard
- 1 tablespoon, freshly squeezed lemon juice
- 6 tablespoons olive oil, divided (4 tablespoons and 2 tablespoons)
- ½ teaspoon salt
- ½ teaspoons freshly ground black pepper
- 1/2 cup bread crumbs
- 1 pound lump crabmeat
- 1 pinch of cayenne pepper
- 4 tablespoons butter
- Parsley as a garnish
- Serve with lemon wedges



Directions

- Using an electric blender or wire whisk, beat together mustard, lemon juice, and egg until thoroughly combined.
- While beating vigorously, gradually pour 4 tablespoons of olive oil into the egg mixture in a thin stream.
- When smooth and creamy, stir in salt and pepper.
- Gently fold in crabmeat, then bread crumbs and cayenne pepper.
- Shape into patties, each about a half-inch thick.
- They will want to fall apart, but that's the idea of a good crab cake. (You want only enough non-crab stuff to just barely bind them.)
- Melt butter together with 2 tablespoons of olive oil in skillet over medium heat.
- When butter sizzles (but before it burns!) gently ease the crab cakes into the skillet to cook.
- When well browned (2 to 3 minutes), gently turn and cook other side.
- Serve immediately.

Play with Your Food

- Add in some chopped herbs of choice or a pinch of Old Bay Seasoning.
- Try making a special sauce to serve on top of crab cake.