

Ingredients



1/4 cup mayonnaise
2 large egg yolks
1 tsp chopped parsley
1 tsp dijon mustard
1 tsp fresh lemon juice
1 tsp Old Bay seasoning
1/4 tsp cayenne pepper can go up to 1/2
tsp if you want more spice
2 lbs fresh crabmeat drained, flaked and
all cartilage removed
3/4 cup plain panko breadcrumbs
1 tsp oil canola, vegetable or olive oil
1 tbsp butter

Crab Cakes



Instructions

- In a large bowl, whisk together mayonnaise, egg yolks, parsley, mustard, lemon juice, old bay and cayenne until combined.
- Next fold in crabmeat and breadcrumbs and shape into 6-8 crabcakes. Place in the refrigerator for about 30 minutes.
- Add butter and olive oil to the skillet over medium heat.
- Cook crab cakes for 4-5 minutes on each side until golden brown.
- Drain on paper towels then serve with lemon slices and a side of this remoulade sauce.
- Notes
- If possible, always buy fresh or frozen crab meat rather than canned. Canned options are typically flavorless and rubbery.
- My favorite brand is Pontchartrain which I find at Whole Foods. It is fresh and delicious. I get their lump crab.

