

# Crab Cakes 2

written by The Recipe Exchange | June 2, 2015

## **Ingredients**

1 egg yolk  
1/3 cup mayonnaise  
2 1/2 tsp. Worcestershire sauce  
1 tsp. lemon juice  
1 tsp. dry mustard  
1 tsp. black pepper  
1/4 tsp. crushed red pepper  
1/4 tsp. Old Bay® seasoning  
1/4 tsp. salt  
1 1/4 cups fresh breadcrumbs  
3 Tbls. chopped fresh parsley  
1 lb. crab meat  
flour – to coat

## **Directions**

Beat together first 9 ingredients.

Fold in breadcrumbs and parsley.

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Fold in crab meat.

Form into 4-6 patties.

Lightly coat patties in flour on both sides.

Deep-fry crab cakes in 350 degree oil until browned.