Crab Cakes

written by The Recipe Exchange | June 2, 2015

Ingredients

1 egg yolk
1 Tbls. mayonnaise
1/2 Tbls. minced onion
1/2 Tbls. diced celery
1/2 tsp. Dijon mustard
1/2 tsp. Old Bay® Seasoning
1/4 tsp. minced garlic
1 dash salt
1 dash black pepper
1/4 cup dry bread crumbs – divided
1/2 lb. crab meat
1 Tbls. vegetable oil

Directions

Combine all ingredients, except crab meat, bread crumbs, and oil.

Gently fold in crab meat and 1/8 cup bread crumbs with your hands.

Spread remaining bread crumbs on a plate.

Divide crab mixture into 4 equal parts, roll into balls, and press to a 1/2\” thickness on the bread crumbs.

In a large skillet, fry one side of crab cakes in oil for 3 minutes.

Lower the heat, flip crab cakes, and cook an additional 7 minutes.