

Maryland Crab Cakes Recipe by Karl Moser's The Eatery, Baltimore MD  
Winner 1994 Baltimore's Best Crab Cake

----- 1 pound Maryland  
Crab meat ( or Blue Crab Meat )(Which is one in the same) 1 cup italian  
style seasoned bread crumbs 1 large egg 1/4 cup Dukes mayonnaise 1/2  
teaspoon salt 1/4 teaspoon pepper 1 teaspoon Worcestershire sauce 1  
teaspoon mustard 2 tablespoons Old Bay Seasoning 1 tablespoon parsley  
flakes Margarine, butter or peanut oil for frying Remove all cartilage from  
crabmeat In a bowl, mix bread crumbs, eggs, mayonnaise, mustard and  
seasonings. Add crab meat and mix gently by thoroughly. If mixture is too  
dry, add a little more mayonnaise. Shape into 6 cakes. Cook cakes in a  
frying pan, in just enough fat to prevent sticking, until they are browned  
(about 5 minutes on each side).

\*Note: If desired, crab cakes may be deep fried at 350 degrees for 2 to 3  
minutes, or until browned. Or they may also be broiled in a broiler until  
golden brown on each side. Also us this same recipe to make crab balls and  
deep fry and serve on crackers.

Also use only special, lump, or backfin crabmeat for this recipe.