

HILDA'S MARYLAND CRAB CAKES

Please use only fresh blue crabmeat from the USA. Look on the container for "Hand Picked" and "Fresh Caught Product of the USA". Do not use canned or pasteurized crabmeat or crabmeat from Venezuela or Thailand as it will have a different flavor. Tis the season for wonderful blue crabmeat and most of our seafood shops here in OIB will carry it. Lump is currently priced \$26-\$28 per 1LB container. *Jumbo Lump* is even more expensive. Backfin is a little cheaper, but Lump is preferred. It's worth it and we are lucky to live in this area! After purchase, place crabmeat container in a small bowl with ice and place it in the refrigerator until ready to use.



Prepare crab cakes earlier in the day and then place on cutting board (the kind with the ridge around it to catch the juices that emerge from the formed crab cakes. Cover with wax paper or plastic and let sit in the refrigerator for several hours to let the crab cakes form together (so they won't fall apart), the flavors to merge and the juices run off. You should have 6 crab cakes. Also, this is a good time to make the Tartar Sauce-recipe to follow.

- 1 Pound/16 OZ container of **Quality Lump Crabmeat**
- 1/4 to 1/3 cup finely diced green pepper
- 2 Tablespoon finely diced red pimento (buy it in the small jar)
- 2 Tablespoon small capers
- 1 large egg or 2 small eggs
- About 1/4 cup of quality mayonnaise. (I prefer Kraft's. If you use Duke's be aware that it has some mustard already in it, so go easy on the dry mustard).
- 1 teaspoon Worcestershire sauce
- 1 teaspoon dry mustard
- 1 teaspoon Old Bay Seasoning (add a little more if you like Old Bay)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper (use white pepper if you have it)
- 1/2 to 3/4 cup of unseasoned Panko bread crumbs
- Lemon wedges for serving, if you like
- Butter for frying

Directions:

Place the crabmeat in a bowl and **GENTLY** pick through it for shells and/or cartilage. There shouldn't be much. Try not to break up the lumps. Set bowl back in the ice bowl, cover and place back in the refrigerator.

Whisk egg(s) in another large bowl and add the mayo, Worcestershire, dry mustard, Old Bay seasoning, salt & pepper. Blend nicely.

Next add the green pepper, red pimento, capers and panko bread crumbs. Mix together.

GENTLY add back the crabmeat and GENTLY mix to blend all ingredients.

Shape into 6 crab cakes. This is when you place crab cakes on the cutting board and cover and refrigerate for several hours. Make the Tartar sauce and refrigerate.

I prefer to use a cast iron skillet because it browns nicely. It's a bit tricky with our gas ranges. I use butter only. This is a treat and not the time to skimp on flavor. Don't burn your butter!

You could use canola oil or a combination of both, but it will not impart the same flavor. Crab cakes can also be baked. But again, it won't taste the same.

I find that my front right burner at around 2 or slightly before 2 is the correct amount of flame. Make sure your pan is to temperature before adding the butter. And be prepared to add the cakes the moment the butter melts. Don't burn them. The idea is to turn only once. It takes some finesse to get the temperature just right, so watch them closely. About 5 minutes per side.

Serve with Tartar Sauce and/or lemon wedges. Whatever you prefer. I also like crab cakes with a good home made Cole Slaw. Maybe, some baked beans and corn. Home made onion rings are terrific too! Enjoy!

For Tartar Sauce

- 1 cup best quality mayonnaise
- 1-2 tablespoon sweet pickle relish
- 1/2 teaspoon Worcestershire sauce
- tiny squeeze of lemon juice
- salt & pepper (again white pepper if you have it)

Mix together and refrigerate.