



CS Baltimore Style Crab Cakes

Source: adapted from Andrew Zimmern,
foodandwine.com

Captains Shack, Boise, ID Bob and Robin Young

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Note: "Putting a lot of junk in a crab cake is one of the biggest transgressions in American cookery," says celebrity TV chef Andrew Zimmern. "If you don't

overmix, and don't pack your mounds too tightly, you will experience pure, unadulterated crab cake heaven.

Active Time: 25 min

Total Time: 1 hr 25 min

Yield: 12 crab cakes

Ingredients:

$\frac{3}{4}$ c Mayonnaise

2 lg Egg, beaten

2 T Dijon Mustard

2 T Worcestershire Sauce

$1\frac{1}{2}$ T Old Bay Seasoning

$\frac{1}{8}$ t Aleppo Pepper

$1\frac{1}{2}$ lbs Claw Blue Crab meat, picked over

20 Saltine Crackers, finely crushed

$\frac{1}{4}$ c Avocado Oil

Lemon wedges, for serving

Directions:

In a small bowl, whisk the mayonnaise with the egg, mustard, Worcestershire sauce, Old Bay Seasoning and Aleppo pepper until smooth. Taste and adjust as necessary.

In a medium bowl, lightly toss the crabmeat with the cracker crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.

Scoop the crab mixture into eight $\frac{1}{3}$ -cup mounds; lightly pack into thin patties. In a large skillet, heat the oil until shimmering on medium-low. Add the crab cakes until deeply golden and heated through, about 3 minutes per side. Slow cook these and do not burn.

Transfer the crab cakes to plates and serve with lemon wedges.

Make Ahead: The crab cakes can be prepared through Step 2 and refrigerated overnight.