



# CS Lump Crab Cakes

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Categories: Main Dish - Seafood, Source: The Captain's Shack

Servings: 3

Description: Our own variation on a Delmarva speciality. Can be cooked in the oven, on the stove or in the AirFryer.

Source: : Note: Maryland crab cakes have earned this reputation because they are made with the best crab meat in the world! To sustain them through the winter, the Chesapeake Bay crabs have to build up extra fat stores which gives them that sweet, buttery flavor you won't find in other types of crabs or in blue crabs from other waters. Many retailers will tell you that they sell "Maryland Crab Cakes" when in truth these are really "Maryland-Style Crab Cakes". In 2015, a study revealed that 38% of the crab cakes sold as locally sourced blue crab were mislabeled.

Yield: 6 cakes

Start to Finish Time: 1 hour 35 minutes

Preparation Time: 20 minutes

Suggested Wine: Pinot Grigio or Pinot Gris

## Ingredients

1 lg Egg

2 T Kewpie Mayonnaise

1 med Red Onion peeled and diced fine

1/2 t Dijon Mustard

1 t Worcestershire Sauce

1 t Old Bay Seasoning

1/2 t Celtic Sea Salt

1 lb fresh Blue Crab

Lump Crab Meat or Blue

Crab Backfin Crab Meat

1/2 c fresh Sourdough

Breadcrumbs

Ingredients - Tartar

Sauce

1 c Mayonnaise, Best

Foods or Hellmann's

1 1/2 T Sweet Pickle

Relish

1 t Dijon Mustard

1 T minced Red Onion

2 T fresh Lemon Juice,

to taste

Celtic Sea Salt and

freshly ground

Tellicherry Black Pepper,

to taste

## Directions

1) In a small mixing bowl, combine the egg, mayonnaise, onion, Dijon mustard, Worcestershire, Old Bay seasoning, breadcrumbs, salt and mix well. Fold in the crab, gently.

2) Shape the crab mixture, into patties. Then place in the refrigerator, for about an hour or longer up to 8 hrs.

3) Spray the crab cakes on both sides with Pam and place them in your air fryer basket Air fry at 350° F, for 15 minutes.

## Directions - Tartar Sauce

1) Mix all ingredients together in a small bowl. Cover and chill until ready to serve.

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