

Crab Cakes a la Suzanne

Here is Suzanne's recipe for crab cakes. I use the 16 oz lump crab from CostCo, which makes four medium size crab cakes.

Costco is currently selling the Phillips brand, which is fine.

Beat one egg until frothy.	1 egg
Mix thoroughly after adding <u>each</u> of the following ingredients	About 1 Tb horseradish 1 Tb Worcestershire sauce 1/2 tsp dry mustard 1 Tb Grey Poupon mustard 1 generous Tb mayonnaise (I added chipotle aioli) A good squeeze of lime juice 1 tsp Old Bay seasoning (use Rita recipe for Chesapeake seasoning)
Fold in Panko	1/2 cup Panko (bread crumbs)
Gently break up entire package of crab meat in medium bowl. Pour wet mixture over the crab and fold in until well blended.	16 oz lump crab meat, divided Egg plus spice mixture
Let mixture rest in refrigerator for an hour. Form 4 crab cakes, separate with waxed paper and return to refrigerator.	
Chop parsley for garnish	2 Tb parsley leaves, chopped
When ready to cook, lightly dust with flour on the top of cakes. Lightly cover bottom of skillet with Extra virgin olive oil. Melt butter until foam disappears	Smidge of flour 1/2 Tb butter for each crab cake
On medium heat, sauté cakes for 2 minutes. Turn and sauté another 2:30 to brown and make hot center	Can start cooking green vegetable too
Serve crab cakes with chopped fresh parsley on top. We had this with broccoli one day, and with snow peas the next day.	Crab cakes, parsley garnish and green vegetable

Crab Cakes a la Suzanne - Half recipe

Here is Suzanne's recipe for crab cakes. I use the 16 oz lump crab from CostCo, which makes four medium size crab cakes.

Costco is currently selling the Phillips brand, which is fine.

Beat one egg until frothy.	1 egg
Mix thoroughly after adding <u>each</u> of the following ingredients	About 1 1/2 tsp horseradish 1 1/2 tsp Worcestershire sauce 1/4 tsp dry mustard 1 1/2 tsp Grey Poupon mustard 1 1/2 tsp mayonnaise (I added chipotle aioli) A good squeeze of lime juice 1/2 tsp Old Bay seasoning (use Rita recipe for Chesapeake seasoning)
Fold in Panko	1/4 cup Panko (bread crumbs)
Gently break up entire package of crab meat in medium bowl. Pour wet mixture over the crab and fold in until well blended.	8 oz lump crab meat, divided Egg plus spice mixture
Let mixture rest in refrigerator for an hour. Form 4 crab cakes, separate with waxed paper and return to refrigerator.	
Chop parsley for garnish	1 Tb parsley leaves, chopped
When ready to cook, lightly dust with flour on the top of cakes. Lightly cover bottom of skillet with Extra virgin olive oil. Melt butter until foam disappears	Smidge of flour 1/2 Tb butter for each crab cake
On medium heat, sauté cakes for 2 minutes. Turn and sauté another 2:30 to brown and make hot center	Can start cooking green vegetable too
Serve crab cakes with chopped fresh parsley on top. We had this with broccoli one day, and with snow peas the next day.	Crab cakes, parsley garnish and green vegetable

Crab Cakes a la Suzanne (original)

Here is my basic recipe for crab cakes. I use the 16 oz lump crab from CostCo. Currently they are selling Phillips, which is fine.

Beat one egg until frothy.

Mix again after adding each of the following ingredients:

Add about 1 Tb horseradish

Add 1 Tb white Worcestershire sauce

Add 1/2 tsp dry mustard

Add 1 Tb Grey Poupon mustard

Add 1 generous Tb mayonnaise

Add a good squeeze of lemon juice

Add 1 tsp Old Bay seasoning

Fold in 1/2 cup bread crumbs

Gently break up entire package of crab meat in good size bowl

Pour wet mixture over the crab and fold in until well blended.

Let rest in refrigerator for an hour.

Form crab cakes and return to refrigerator.

When ready to cook, lightly dust with Wondra flour on the top of cakes.

Lightly cover bottom of skillet with Extra virgin olive oil

Melt 1/2 Tb (or more to taste) butter until foam disappears

On medium heat, sauté cakes 2+ min.

Turn and sauté another 2+ min to brown and make hot center

Serve with chopped fresh parsley on top

If you wish, add some chicken broth to the pan to deglaze and pour "sauce" over cakes. To add heat, add chili flakes or Tabasco sauce to mixture.