



708 RIVER ROAD BELMAR, NJ
732-681-1177
RETAIL FISH MARKET: EXT. 4

PLACE YOUR FRESH FISH ORDER TODAY!

EASY CRAB CAKES

(8 PATTIES)

INGREDIENTS:

- 1/3 c. mayonnaise
- 1 large egg, beaten
- 2 tbsp. Dijon mustard
- 2 tsp. Worcestershire sauce
- 1/2 tsp. hot sauce (optional)
- Kosher salt & ground black pepper
- 1 lb. jumbo lump crabmeat
- 3/4 c. panko bread crumbs (or saltines)
- 2 tbsp. freshly chopped parsley
- Canola oil, for frying
- Lemon wedges & Tartar sauce, for serving



DIRECTIONS:

1. In a small bowl, whisk together mayo, egg, Dijon mustard, Worcestershire, and hot sauce & season with salt and pepper.
2. In a medium bowl, stir together crabmeat, panko & parsley. Fold in mayo mixture, then form into 8 patties.
3. In a large skillet over medium-high heat, coat pan with oil and heat until shimmering. Add crab cakes and cook, in batches, until golden and crispy, 3 to 5 minutes per side.
4. Serve with lemon and tartar sauce.