



Crab Cakes

Ingredients

- 3 tablespoons butter
- 1/3 cup red bell pepper, diced
- 1/3 cup celery, diced
- 1/3 cup yellow onion, diced
- 1/2 cup dried breadcrumbs
- 1/4 cup scallions, minced
- 1/4 cup mayonnaise
- 1 egg
- 2 tablespoons minced fresh parsley
- 2 teaspoons Worcestershire sauce
- 2 teaspoons lemon juice
- 2 teaspoons Old Bay Seasoning
- 1 teaspoon dry mustard
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon Tabasco sauce
- 1 lb lump crabmeat (checked for shells)

Instructions

Step 1: Sauté the Vegetables

In a skillet, melt the butter over medium heat.

Add red pepper, celery, and onion. Sauté for about 5 minutes, or until tender.

Remove from heat and let cool slightly.

Step 2: Prepare the Mixture

In a large bowl, combine breadcrumbs, scallions, mayonnaise, egg, parsley, Worcestershire sauce, lemon juice, Old Bay Seasoning, dry mustard, salt, pepper, and Tabasco.

Add the cooled sautéed vegetables and mix until combined.

Step 3: Add the Crabmeat

Gently fold in the lump crabmeat with your fingers to preserve large chunks.

Do not overmix.

Step 4: Form and Chill

Shape the mixture into crab cakes of your desired size.
Place on a tray, cover, and refrigerate for at least 1 hour (or overnight).

Step 5: Broil the Crab Cakes

Preheat the broiler.
Place the crab cakes on a greased or foil-lined baking sheet.
Broil for 3–4 minutes per side, or until golden brown and heated through.
Use a spatula and your hand for flipping carefully to prevent breaking.

Step 6: Serve

Serve hot, garnished with parsley and lemon wedges.
Pair with cocktail sauce, tartar sauce, or remoulade.
Make smaller cakes for bite-sized party appetizers.