



## Pan-Fried Crab Cakes

Serves 4

The amount of breadcrumbs you add will depend on the crabmeat's juiciness. Start with the smallest amount, adjust the seasonings, and then add the egg. If the cakes won't bind at this point, then add more breadcrumbs, one-tablespoon at a time.

### Ingredients

- 1 Lb. crabmeat
- 4 Medium scallions, green part only, minced (about 1/2 cup)
- 1 Tbsp. fresh parsley, chopped
- 2 Tbsp. bread crumbs, or up to 1/4 cup (see headnote)
- 1/4 Cup mayonnaise
- 1 Tsp. Fresh Lemon juice
- 1 Tsp. Worcestershire sauce
- 1 Large egg
- Salt and ground black pepper, to taste
- 1/4 Cup unbleached all-purpose flour
- 1/4 Cup vegetable oil

### Method

Gently mix crabmeat, scallions, parsley, breadcrumbs, egg and mayonnaise in medium bowl. Season with salt and pepper, lemon juice and Worcestershire sauce to taste. Divide crab mixture into 8 portions and shape each into a fat, round cake, about 1 1/2 inches across and 3/4-inches high. Plate and cover with plastic wrap and chill at least 30 minutes. (Can refrigerate up to 24 hours.)

Lightly dredge crab cakes. Heat oil in large, preferably nonstick skillet over medium-high heat until hot but not smoking. Gently lay chilled crab cakes in skillet; pan-fry until outsides are crisp and browned, 4 to 5 minutes per side. Serve hot.