

Baltimore Crab Cakes



Ingredients

- 1/4 cup cup mayonnaise
- 2 scallions, thinly sliced
- 1 large egg, lightly beaten
- 1 tablespoon Dijon mustard
- 2 teaspoons fresh lemon juice plus wedges for garnish
- 1 1/2 teaspoons Old Bay Seasoning
- 1/2 jalapeño, seeded, finely chopped
- 1 pound lump crabmeat, picked over
- 1 1/4 cups panko (japanese breadcrumbs), divided
- 1 tablespoon thinly sliced chives
- 1/4 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1 head Bibb lettuce
- 2 tablespoons vegetable oil

Info

- **Prep:** 30
- **Cook:** 40
- **Serves:** 6
- [Source](#)

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Directions

1. Whisk first 7 ingredients in a medium bowl. Add crab; fold to blend. Stir in 3/4 cup panko, chives, salt, and pepper. Divide into 6 equal portions. Form each into 1"-thick patties. Refrigerate for at least 10 minutes. Line a platter with lettuce leaves.
2. Heat oil in a large skillet over medium heat. Place remaining 1/2 cup panko on a plate. Coat cakes with panko. Fry until golden brown and crisp, 3-4 minutes per side. Arrange atop lettuce;

serve with lemon wedges.

[seafood](#), [crab](#), [mustard](#), [jalapeno](#), [bread crumbs](#), [scallions](#), [mayo](#)

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