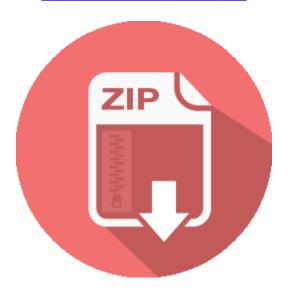
BEST CRAB CAKES



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In a medium bowl, whisk together egg, mayonnaise, lemon juice, red pepper flakes, tarragon, and scallions. Gently stir in crabmeat, being careful not to break up meat. Gradually mix in cracker crumbs, adding until desired consistency is achieved. Heat butter in a skillet over medium heat. Form crab mixture into 4 patties. http://ebookslibrary.club/download/Best-Ever-Crab-Cakes-Recipe-Allrecipes-com.pdf

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Add the crab cakes and cook over medium heat until golden, approximately 3-4 minutes. Turn the crab cakes over with a spatula. Cook until golden brown, crispy and cooked through, approximately 3 minutes. Transfer to a serving platter and serve immediately with tartar sauce and lemon wedges, if desired.

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Crab Cakes Recipe Paula Deen Food Network

Directions. In a large bowl, mix together all ingredients, except for the flour and peanut oil. Shape into patties and dust with flour. Heat oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4 to 5 minutes. Carefully flip crab cakes and fry on other side http://ebookslibrary.club/download/Crab-Cakes-Recipe-Paula-Deen-Food-Network.pdf

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Melt 1 1/2 tablespoons butter in a large nonstick skillet over medium-high heat. Add 6 patties to pan; cook 2 1/2 minutes on each side or until golden brown. Remove crab cakes from pan; repeat with remaining 1 1/2 tablespoons butter and remaining 6 patties.

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The Best Crab Cakes Recipe Serious Eats

1 pound fresh lump or jumbo lump crab meat, picked over. 2 tablespoons mayonnaise. 2 tablespoons chopped chives, tarragon, parsley, or a mix (optional) 2 large eggs, divided. 1 1/2 cups panko-style bread crumbs. 3 tablespoons canola or vegetable oil. 3 tablespoons unsalted butter. Kosher salt.

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Baltimore Style Crab Cakes Recipe foodandwine com

This is the best crab cake recipe you will ever find. If you don t overmix, and don t pack your mounds too tightly, you will experience pure, unadulterated crab cake heaven.

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Baltimore Crab Cakes recipe Epicurious com

Preparation. 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. Heat oil in a large skillet over medium heat. Place remaining 1/2 cup panko on a plate. Coat cakes with panko.

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Adam's Maryland Crab Cakes Recipe Inspired Taste

Broiled crab cakes are also pretty delicious. We like to start with a hot pan on top of the stove until the underside of the crab cakes are golden brown. Then, we add a little dot of butter to the tops and broil until golden brown.

The nice thing about broiling is that the cake is never pressed or squashed flat.

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The Best Crab Cakes in America Coastal Living

This is the home of some of the best crab cakes on any coast. Choose regular (backfin, which some say is sweeter) or all-lump crab cakes. You won't be disappointed.

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Maryland Crab Cakes with Quick Tartar Sauce Once Upon a Chef

Maryland Crab Cakes with Quick Tartar Sauce. By Jennifer Segal. Servings: Makes 6 crab cakes, enough to serve 3 adults as a main course. Ingredients For the Crab Cakes. That said, these were the BEST crab cakes I have ever tasted; tender, moist and bursting with fresh crab flavor.

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