

Maryland Crab Cakes II

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Rated: ★★★★★

Submitted By: Bea

Photo By: Bev N.

Prep Time: 15
Minutes

Cook Time: 20
Minutes

Ready In: 35
Minutes
Servings: 5

"Maryland is famous for it's crab cakes! After you've tried this recipe you'll know why."

INGREDIENTS:

1 pound crabmeat, shredded	1 egg
1 1/2 tablespoons dry bread crumbs	1 1/2 tablespoons mayonnaise
2 teaspoons chopped fresh parsley	1/2 teaspoon ground dry mustard
salt and pepper to taste	1 dash hot pepper sauce

DIRECTIONS:

1. Preheat oven broiler.
2. Mix together crabmeat, bread crumbs, parsley, salt and pepper.
3. Beat together egg, mayonnaise, hot sauce and mustard. Combine with other ingredients and mix well. Form into patties and place on a lightly greased broiler pan or baking sheet.
4. Broil for 10 to 15 minutes, until lightly brown.

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