

Main Dishes

Seafood

Crab Cakes Maryland

Menu Suggestion: Crab Cakes Maryland with Tartar Sauce, Potatoes in the Oven, and Homemade Creamed Cabbage. All recipes are in this Cookbook.

1 pound crab meat OR
3 cans (6 oz. each) crab meat
2 eggs
1-1/2 cups bread crumbs, divided
1 green onion, finely chopped
1/4 cup celery, finely chopped
2 Tbs. mayonnaise
1/4 tsp. dry mustard
1/2 tsp. dried parsley OR
1 Tb. fresh parsley, chopped
dash of salt, optional
1/8 tsp. cayenne pepper



TARTAR SAUCE:

1 cup mayonnaise
1 Tb. grated horseradish
1 tsp. grated onion
3 Tb. pickle relish

Slightly beat the eggs and mix with crabmeat, 1 cup bread crumbs, onion, celery, mayonnaise, dry mustard, parsley, salt, and pepper.

Form into flat cakes about one-inch thick.

Coat cakes with the reserved 1/2 cup bread crumbs.

In large skillet, brown in hot oil until golden brown on both sides.

Refrigerate left-overs.

TARTAR SAUCE:

Mix mayonnaise, horseradish, onion and pickle relish until well blended.

Pour in bowl and serve.

Makes about 1 cup of tartar sauce.

Yield: 6 servings.

NOTE: My mother used this recipe for her salmon cakes and tuna cakes. She would make them a day ahead and warm them in a 350 degree oven for 1/2 hour or until warm.