

Maryland Crab Cakes

Ingredients

1lb crabmeat, shredded
1 1/2 Tbsp dry bread crumbs
2 tsp chopped fresh parsley
salt and pepper to taste
1 egg
1 1/2 Tbsp mayonnaise
1/2 tsp ground dry mustard
1 dash hot pepper sauce



Step 1

Preheat oven broiler.

Step 2

Mix together crabmeat, bread crumbs, parsley, salt and pepper.

Step 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.

Step 4

Broil for 10 -15 minutes, until lightly brown.

servings: 4