



Low Country Crab Cakes



Ingredients:

- 1 large egg, lightly beaten
- ½ cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 2 teaspoons seafood seasoning, such as Old Bay
- 20 butter crackers, such as Ritz, crushed (about 2 ½ cups crumbs)
- 1 pound fresh jumbo lump crabmeat, picked for shells
- Vegetable oil, for frying
- Remoulade, recipe follows

Remoulade:

- 1 cup mayonnaise
- ¼ cup ketchup
- 2 tablespoons whole-grain mustard
- 1 tablespoon prepared horseradish
- 1 tablespoon lemon juice
- 1 tablespoon chopped fresh chives

Method:

1. Mix the egg, mayonnaise, mustard, Worcestershire sauce, and seafood seasoning in a bowl. Fold in the cracker crumbs and crabmeat until just combined, being careful not to break up the crab too much. Shape the mixture into six 2- to 2 ½-inch patties, trying to make straight sides and flat bottoms. Cover and refrigerate until firm, about 1 hour.
2. Preheat the oven to 200 degrees F.
3. Heat 2 tablespoons oil in a large cast-iron skillet over medium-high heat. Add cakes in batches, making sure not to overcrowd the pan. Cook until golden brown, 2 to 3 minutes on each side. Remove the crab cakes to a plate or platter and repeat with the remaining crab cakes, adding more oil if needed. Hold in the warm oven until ready to serve. Serve warm with remoulade.

Remoulade

1. Mix mayonnaise, ketchup, mustard, horseradish, lemon juice, and chives in a bowl until combined.