



Cheddar Bay Crab Cakes with Zesty Lemon Butter Sauce



Ingredients for the Crab Cakes:

- 1 lb lump crab meat (picked over for shells)
- 1 cup shredded sharp cheddar cheese
- 1 cup crushed Cheddar Bay Biscuit mix (or seasoned breadcrumbs for a quick swap)
- ¼ cup mayonnaise
- 1 large egg (lightly beaten)
- 2 TBLs Dijon mustard
- 2 TBLs fresh parsley (chopped)
- 1 tsp Old Bay seasoning
- ½ tsp garlic powder
- ¼ tsp cayenne pepper (optional, for heat lovers)
- 2 TBLs unsalted butter (for frying)

Ingredients for the Lemon Butter Drizzle:

- 3 TBLs unsalted butter (melted)
- 2 TBLs fresh lemon juice
- 1 tsp lemon zest
- ½ tsp honey
- Pinch of salt

Method:

1. In a large bowl, gently fold together crabmeat, cheddar, and biscuit mix (over mixing breaks down the crab!). Add mayo, egg, mustard, parsley, Old Bay, garlic powder, and cayenne. Mix just until combined. Shape into 8-10 patties and chill 30 minutes (this prevents crumbling).
2. Melt butter in a skillet over medium heat. Cook crab cakes 3-4 minutes per side until crispy and golden. Drain on paper towels.
3. Whisk melted butter, lemon juice, zest, honey, and salt. Taste and adjust—add more lemon for tang or honey for sweetness!
4. Drizzle sauce over warm crab cakes. Garnish with parsley and pair with garlic-roasted veggies, a crisp salad, or creamy coleslaw.