

## Crab Cakes Worth the Price

If pasteurized jumbo lump is not available or too expensive, this recipe works beautifully with backfin as well. From start to finish, these crab cakes are ready in about 20 minutes. They make a fast, yet special dinner.

1 large egg, beaten  
2 tablespoons mayonnaise  
2 tablespoons minced scallion greens  
1/4 teaspoon Maryland-style seasoning, such as Old Bay  
1/4 teaspoon hot red pepper sauce, such as Tabasco  
1 pound pasteurized jumbo lump crabmeat (see note above)  
1 tablespoon plus 1 teaspoon milk  
Salt and freshly ground black pepper  
10 saltine crackers, crushed (about 1/2 cup)  
6 tablespoons olive oil, for frying  
Lemon wedges

Mix egg, mayonnaise, scallions, seasoning, and hot red pepper sauce in a small bowl.

Very carefully break up crabmeat in a medium bowl and pat with paper towels to remove excess liquid, making sure not to break up lumps (check for shells, but there should not be any). Add milk and season with salt and pepper to taste; toss gently to coat. Add saltines; toss gently to combine. Add egg mixture; gently toss once again to combine. Let stand for about 5 minutes so crackers have a chance to soften.

Meanwhile, heat oil in a large (11-to-12-inch) skillet (if using a smaller skillet, you may need to fry in batches) over medium low heat. Using a standard 1/3-cup measure, scoop up a portion of crab, pressing it into cup to make a compact cake. Shake cake onto a large plate. Repeat process to make a total of 8 cakes.

A couple minutes before frying, increase heat to medium.

Carefully add crab cakes to skillet. Sauté, turning once, until golden, about 3 minutes per side. Transfer cakes to a paper towel-lined plate. Serve immediately with lemon wedges.