IMPACT COLLABORATIVE

Angelina's crab cakes

Christmas, Molly's
Prep Time: 0 min | Cook Time: 0 minutes | Servings: 4

Ingredients:

- 1 pound crab meat
- 3 ounces bread crumbs
- 1/2 teaspoon Old Bay Seafood seasoning
- 1/2 teaspoon white pepper
- 1/2 tablespoon parsley
- 2 ounces mayonnaise
- 1 teaspoon Worcestershire sauce
- 1 teaspoon mustard
- 2 eggs

Directions:

1. put crab meat in a bowl
2. carefully check for any shells
3. put bread crumbs on top of crab meat
4. put seasonings on top of bread crumbs
5. add parsley
6. mix eggs, mayo, Worcestershire, mustard
7. add egg mixture to crab meat. be careful not to break apart lumps
8. form into crab cakes or balls
9. Pan fry with a little butter, white wine and lemon. check internal temp to 155 degrees

Notes:
Angelina's crab cake achieved its fame due to the quality of the crab cake but also the fact that they were the first in Baltimore to serve an 8 ounce jumbo lump crab cake. This is quite large, about the size of a baseball and round in shape;Store uncooked in refrigerator, cover with plastic wrap. Store up to 1-2 days uncooked. For best results, refrigerate at least 6 hours before cooking.

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