

Quick Crab Cakes

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Ingredients:

12 crushed Soda Crackers.
2 Eggs.
1 teaspoon of Worcestershire sauce.
2 tablesppons of Mayonnaise.
2 teaspoons of celery salt and paprika mixture.
¼ teaspoon of Red Pepper, crushed.
1 lb Crabmeat.

Directions:

In a large bowl, combine the crushed crackers with the eggs, worcestershire sauce, mayonnaise, spices and red pepper.

Go through the crabmeat to ensure all sheel has been removed.

Add the crabmeat to the cracker mixture and gently fold the mixture together.

Divide mixture into 4 and make each section into a ball.

Using the palm of your han flatten the balls into cakes.

Put the cakes into a large frying pan over heat over medium heat.

Cook for 12-15 minutes or until browned, turning occasionally until browned.

Great served with Coleslaw.