



## Jumbo Crab Cakes & Maryland Grilled Cheese

Serves 4

### Ingredients

- 1 lb. Jumbo Lump Red Crab Meat
- $\frac{3}{4}$  c panko breadcrumbs (or crushed Ritz crackers)
- Juice from  $\frac{1}{2}$  lemon
- 1 egg
- $\frac{1}{4}$  c mayonnaise
- 1 Tbsp. yellow mustard
- 1 Tbsp. Worcestershire
- 1 Tbsp. Coleman's Dry Mustard Powder
- 1 Tbsp. Old Bay Seasoning
- Splash of hot sauce
- 1 Tbsp. cooking oil



### Instructions

#### Crab Cakes:

1. Start by combining the mayo, mustard, Worcestershire, egg, dry spices and lemon juice.
2. Next add the lump crab meat and a splash of hot sauce if desired. Gently mix to combine and add the panko. Stir until thoroughly combined. When the mix becomes tacky, portion 4 large or 8 small crab cakes. Use an ice cream scooper to get equal sized portions.
3. After portioning and lightly flattening into patties, place on a tray and bake at 400° F for about 8-10 minutes.
4. Remove the pre-cooked crab cakes from the oven sear. Heat a fry pan for 2-3 minutes and then add the cooking oil. Place the patties into the pan and sear at medium-high heat for 2-3 minutes on each side or until golden brown.
5. Serve with a squirt of wasabi aioli from Saratoga Garlic Co.

#### Maryland Grilled Cheese Sandwich:

1. Start by buttering two slices of your favorite thick sliced bread and a few pieces of cheddar cheese and one of the crabby patties. Sear until cheese is fully melted.
2. Enjoy your Maryland Grilled Cheese sandwich with a side of the wasabi aioli dipping sauce.

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