



Serves 4

### Ingredients

1 lb. lump crab meat  
1/2 cup breadcrumbs or crushed crackers  
1/4 cup lemon juice  
1 egg  
1/2 cup mayonnaise  
1 Tbs. yellow mustard  
1 Tbs. Worcestershire  
1 Tbs. Coleman's Dry Mustard powder  
1 Tbs. Old Bay Seasoning  
Dash of hot sauce  
1 Tbs. cooking oil

### Instructions

#### Crab Cakes

- Start by combining the mayo mustard Worcestershire egg dry spices and lemon juice.
- Next add the lump crab meat and a dash of hot sauce if desired. Mix well to combine and add the breadcrumbs. Stir until thoroughly combined. Then the mixture becomes tacky portion large or small crab cakes. Use an ice cream scooper to get equal sized portions.
- After portioning and lightly flattening into patties place on a tray and bake at 350 for about 10 minutes.
- Remove the re-cooked crab cakes from the oven sear. Fry in oil 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.
- Serve with a squirt of wasabi aioli from Saratoga Garlic Co.

#### Maryland Filled Cheese Sandwich

- 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.
- Enjoy your Maryland Filled Cheese sandwich with a side of the wasabi aioli dipping sauce.