

Faidley's Crabcakes

Ingredients -

1 Pound Backfin or jumbo lump crabmeat, picked over
1 cup crushed saltine crackers
½ cup mayonnaise
1 egg
1 TB Dijon mustard
1 TB Worcestershire sauce
Dash of Tabasco Sauce
Unsalted butter or olive oil for sauteeing or Vegetable oil for frying

Directions -

- Spread the crabmeat out on a flat pan/cookie sheet and sprinkle the crushed saltines over the top.
- Mix together the mayonnaise , egg, mustard, Worcestershire, and Tobasco in a small bowl.
- Pour the mayo mixture over the crabmeat/crackers and gently toss or fold the ingredients together, taking care not to break up the crabmeat lumps if using lump. Let the mixture sit for 2 or 3 minutes before forming the cakes.
- Form the crabcakes by hand or with an ice cream scoop into 8 mounds about 3 inches in diameter and ½ inch thick. Do not pack the mixture too firmly. The cakes should be as loose as possible, yet still hold their shape. Place the cakes on a tray or platter lined with wax paper, cover, and refrigerate at least an hour before cooking.(I skip this part and their fine.)
- At this point, you can choose to sautee, broil, or fry your crabcakes. I sautee them in unsalted butter (burning temperature is higher) over med/high heat for 4 to 5 minutes on each side. They turn a lovely shade of golden brown and have a good crunch this way. Broil about 5 minutes each side in preheated broiler. They'll be crispy and brown too. No real calorie savings and I'd be afraid I'd burn them. And you can deep fry the crabcakes as well in 1 ½ inches of preheated oil for 4 minutes each side, if you must.
- Serve them hot with tartar sauce, a combination of mayonnaise, lemon, and sweet pickle relish, on a roll, with crackers, or on a salad.