

McCormick & Schmick's Crab Cake

(Adapted from McCormick & Schmick's)

1/2 cup mayonnaise
2 eggs
1/2 tablespoon Old Bay seasoning
1 teaspoon Dijon mustard
1 tablespoon Worcestershire sauce
1 teaspoon black pepper
1 teaspoon dry mustard
1 pound Lump Blue or Dungeness crab meat
1 tablespoon chopped parsley
1 tablespoons minced celery
1 tablespoons minced onion
1 tablespoon minced red bell pepper
1 cup (plus additional for coating) Panko bread crumbs
Vegetable or salad oil, for frying
Lemon wedges, for garnish
Tartar sauce

Combine the mayonnaise, eggs, Old Bay, Dijon and dry mustard, Worcestershire and black pepper in a bowl. In a separate bowl, mix 1 cup of the Panko bread crumbs, crab meat, bell pepper, onion, celery and parsley. Gently fold the first sauce mixture into the crab meat mixture.

Be very careful not to break up the crab meat. Chill in refrigerator for at least 2 hours. Once chilled, form the mixture into eight or nine balls (approximately 4 ounces each). Coat the balls with some additional Panko crumbs to form a light crusting. Press slightly to flatten each ball.

Heat large sauté pan and add enough oil to cover the bottom of the pan. Place the cakes one at a time into the hot oil. Cook until golden brown and crispy on one side. Flip and cook until golden brown and crispy on the second side. Remove from pan and drain on paper towels before serving.

Serve garnished with fresh lemon wedges and a zesty tartar sauce or a light spring salad with shaved fennel and citrus vinaigrette.