Crab Cake recipe

The following recipe can be used for either crab meat, raw or cooked shrimp, raw scallops, or cooked salmon.

Note: This recipe is a blend of Joy of Cooking and Boston Cooking School Cook Book.

Ingredients

1 lb. crabmeat

3/4 cup diced dry onion

3/4 cup diced celery

4 Tbs. butter (or vegetable oil)

1 egg, beaten

5 Tbs. Mayonnaise

2 Tsp. Worcestershire sauce

1 Tsp Old Bay Seasoning

1 Tsp. dry powdered mustard

Salt to taste

1 Tsp. paprika (optional)

1 Tbs. chopped parsley (optional)

Bread crumbs

DIRECTIONS

Brown celery and onion in vegetable oil or butter.

Let cool, mix in parsley, Worcestershire sauce, mustard, Old Bay Seasoning, mayonnaise, paprika, salt, egg.

Gently mix in crab meat, trying to keep pieces of meat intact.

Add bread crumbs until desired consistency is obtained.

Using a large frying pan, heat butter or vegetable oil, or both over high heat.

Make patties of any size, brown both sides over high heat, about 1-2 minutes per side.

Use paper towels to drain off excess oil.

Can be frozen to eat another day. Re-heat using a frying pan.