

Cheddar Bay Crab Cakes - Crispy, Cheesy, and Drizzled with Lemon Butter

If you're craving a crispy seafood dish that's



OVEN
400°F

TIME
18 min

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INGREDIENTS

For the Crab Cakes:

- 1 lb lump crab meat, picked over for shells
 - $\frac{1}{2}$ cup Cheddar Bay biscuit mix (or biscuit mix + $\frac{1}{2}$ tsp garlic powder + pinch of parsley)
 - $\frac{1}{2}$ cup mayonnaise
 - 1 large egg, lightly beaten
 - 1 tbsp Dijon mustard
 - 1 tsp Old Bay seasoning
 - 2 green onions, finely chopped
 - $\frac{1}{2}$ cup shredded sharp cheddar cheese
 - 2 tbsp fresh parsley, chopped
- For the Lemon Butter Drizzle:
- 4 tbsp unsalted butter, melted
 - 2 tbsp fresh lemon juice
 - 1 tsp garlic, minced

DIRECTIONS

- Step 1: Make the Crab Cake Mixture: In a large bowl, combine:
- Biscuit mix
- Mayonnaise
- Egg
- Dijon mustard
- Old Bay seasoning
- Green onions
- Cheddar cheese
- Parsley
- Gently fold in the crab meat, trying not to break it up too much.
- Form the mixture into 6-8 patties, depending on your size preference.
- Step 2: Chill: Place crab cakes on a plate, cover, and chill for 15-30 minutes to help them firm up before cooking.
- Step 3: Cook the Crab Cakes: Heat a bit of oil or butter in a skillet over medium heat.
- Pan-fry the crab cakes for 3-4 minutes per side, until golden brown and heated through.
- Transfer to a paper towel-lined plate.
- Step 4: Make the Lemon Butter Drizzle: In a small bowl, whisk together:
- Melted butter
- Lemon juice
- Minced garlic
- Heat gently to blend flavors (about 30 seconds in the microwave or on the stove).

21. ? Step 5: Serve: Drizzle the warm sauce over the crab cakes just before serving.
22. Optional: Top with more chopped parsley and lemon zest for brightness.

SWAPS & NOTES

Use biscuit mix and add $\frac{1}{8}$ tsp garlic powder + $\frac{1}{8}$ tsp dried parsley.

Crab meat: Lump is ideal, but claw meat or a mix works too.

Cheese: Use sharp cheddar for best flavor, but mild works fine.

Bake instead of fry: Try at 400°F for 15-18 minutes.

TIPS FOR SUCCESS

Don't overmix: You want visible crab pieces for the best texture.

Chill before cooking: Helps the cakes hold together and stay crisp.

Use a nonstick skillet: Prevents sticking and promotes even browning.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheddar-bay-crab-cakes-crispy-cheesy-and-drizzled-with-lemon-butter/>