

Simple & Delicious Crab Cakes: Easy Baked or Pan-Fried

Craving the taste of the sea without all the fuss? These



OVEN
350°F

TIME
15-20 min

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INGREDIENTS

1 container (typically 8 oz or 1 lb) lump crab meat, picked over for shells
1/2 cup mayonnaise
1/2 onion, finely chopped
1/2 red bell pepper, finely chopped
1 tsp garlic, minced
Fresh parsley, 2-3 tablespoons chopped
2 large eggs, lightly beaten
Few dashes of Old Bay seasoning
Few dashes of hot sauce (like Tabasco or your favorite)
Few dashes of Worcestershire sauce
Juice of 1/2 lemon
Old Bay, salt-free Cajun seasoning, and regular Cajun seasoning, to taste (for extra seasoning)
1/2 - 1 cup crushed Ritz crackers or bread crumbs (use more if needed for binding)

DIRECTIONS

1. Let's get these delicious : Simple Crab Cakes cooking!
2. Prepare the : Mixture (Except Crab): In a large mixing bowl, combine the mayonnaise, finely chopped onion, finely chopped red bell pepper, minced garlic, fresh chopped parsley, lightly beaten eggs, a few dashes of Old Bay seasoning, hot sauce, Worcestershire sauce, and the juice of 1/2 lemon. Add a few dashes of salt-free Cajun seasoning and regular Cajun seasoning to taste. Mix everything well with a fork or whisk until thoroughly combined.
3. Gently : Fold in Crab: Add the picked-over lump crab meat to the bowl. Gently fold it into the mayonnaise mixture using a rubber spatula or your hands. Be very careful not to break up the lumps of crab meat too much; you want those beautiful chunks!
4. Add : Binder: Gradually add the crushed Ritz crackers or bread crumbs, starting with 1/2 cup. Gently fold them in until the mixture just comes together and can hold its shape. You might need up to a full cup, depending on the moisture content of your crab. The goal is just enough binder to hold it together, not to make it bready.
5. Form : Patties & Chill: Form the crab mixture into uniform patties, about 1/2 to 3/4 inch thick. Place them on a plate or baking sheet lined with parchment paper. Transfer the formed patties to the refrigerator and chill for at least 1 hour. This step is crucial as it helps the crab cakes firm up, preventing them from falling apart during cooking.
6. Cook : Crab Cakes: To Bake: Preheat oven to 350°F (175°C). Place the chilled crab cakes on a baking sheet lined with parchment paper. Bake for 15-20

minutes, or until golden brown and heated through.

7. **To Pan : Fry:** Heat a large skillet over medium heat with a little butter and oil (about 1 tablespoon of each). Once shimmering, carefully place the chilled crab cakes in the hot pan, being careful not to overcrowd the skillet. Cook for 3-5 minutes per side, or until golden brown and heated through. Cook in batches if necessary.
8. **Serve:** Carefully remove the cooked crab cakes from the oven or pan. Serve immediately with your favorite accompaniments.

SWAPS & NOTES

Lump Crab Meat: High-quality lump or jumbo lump crab meat will give you the best texture and flavor.

Pick through it carefully to remove any shell fragments.

Mayonnaise: Use a good quality mayonnaise for the best binding and flavor.

Onion and Red Bell Pepper: Finely chop these for a smooth texture in the crab cake.

TIPS FOR SUCCESS

Quality Crab is Key: Since crab is the star, invest in good quality lump crab meat.

Don't Overmix: Overmixing breaks up the delicate crab lumps, resulting in a shredded texture rather than a chunky one.

Chill Time is Crucial: Do not skip the chilling step!

Cold crab cakes hold their shape much better during cooking.

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

Original recipe: <https://chefmaniac.com/simple-delicious-crab-cakes-easy-baked-or-pan-fried/>