

Cheddar Bay Crab Cakes with Zesty Lemon Butter Drizzle

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OVEN
375°F

TIME
25-30 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 1 lb lump crab meat (fresh or pasteurized, picked over for shells)
- 1 cup shredded cheddar cheese (sharp or mild)
- 2 large eggs
- 1 cup breadcrumbs (plain or Panko)
- 1/4 cup chopped green onions
- 1 tbsp fresh parsley, chopped
- 1/2 cup mayonnaise (full-fat for best results)
- 1 tsp minced garlic
- Juice of 1 lemon (about 2-3 tablespoons, for crab cakes)
- 1 tsp Old Bay seasoning
- Salt and pepper, to taste
- 1/4 cup butter (unsalted preferred)
- 1 tbsp lemon juice (freshly squeezed)
- 1/2 tsp garlic powder

Swaps and Notes:

Lump Crab Meat: Use good quality lump or jumbo lump crab meat for the best texture and flavor. Gently pick through it to remove any shell fragments.

Cheddar Cheese: Sharp cheddar adds a nice tang. You can also use a mild cheddar or a mix of cheeses.

Breadcrumbs: Plain breadcrumbs help bind the crab cakes. Panko breadcrumbs can be used for an even crispier exterior.

Green Onions & Parsley: These add fresh flavor and color. Fresh is best!

Mayonnaise: Binds the ingredients and adds moisture. Full-fat mayo provides the best richness.

Garlic (Crab Cakes): Minced fresh garlic adds a pungent, savory kick.

Lemon Juice (Crab Cakes): Adds brightness and helps balance the richness.

Old Bay Seasoning: This is crucial for that classic "Cheddar Bay" flavor. Don't skip it!

Lemon Butter Drizzle: Butter: Unsalted butter allows you to control the salt.

Lemon Juice (Drizzle): Freshly squeezed is vital for a bright, zesty sauce.

Garlic Powder (Drizzle): Powdered garlic blends smoothly into the butter, providing flavor without raw garlic chunks.

Extra Spice (Optional Note): As noted in the recipe, a pinch of cayenne pepper in the crab cake mixture adds a nice subtle heat.

DIRECTIONS

1. Making these flavorful : Cheddar Bay Crab Cakes is straightforward, with quick preparation and baking.
2. Preheat : Oven & Prep Baking Sheet: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper to prevent sticking and make cleanup easy.
3. Prepare : Crab Cake Mixture: In a big mixing bowl, carefully combine the 1 lb lump crab meat (being gentle to keep the lumps intact), 1 cup shredded cheddar cheese, 2 large eggs, 1 cup breadcrumbs, 1/4 cup chopped green onions, 1 tbsp chopped fresh parsley, 1/2 cup mayonnaise, 1 tsp minced garlic, juice of 1 lemon, 1 tsp Old Bay seasoning, salt, and pepper to taste. Use your hands or a large spoon to mix gently until everything is just combined. Be careful not to overmix, which can break up the crab lumps.
4. Form : Patties: Form the mixture into about 8-10 uniform patties (roughly 1/2 inch thick and 2-3 inches in diameter). Place them on the prepared baking sheet, spacing them slightly apart.
5. Bake : Crab Cakes: Bake the crab cakes in the preheated oven for 25-30 minutes, or until they are golden brown on top and firm to the touch. The internal temperature should reach 165°F (74°C).
6. Make : Lemon Butter Drizzle: While the crab cakes are baking, prepare the lemon butter drizzle. In a small saucepan, melt the 1/4 cup butter over medium heat. Stir in the 1 tbsp lemon juice and 1/2 tsp garlic powder. Stir well until combined and warmed through. Keep it warm over very low heat or off the heat.
7. Serve: Once the crab cakes are ready, remove them from the oven. Drizzle the lemon butter generously over

them before serving. Enjoy your delicious Cheddar Bay Crab Cakes!

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