

Southern Crab Cakes: Crispy, Juicy, and Delicious

There are several reasons why this Southern crab cake recipe stands out from the rest:



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 pound fresh lump crab meat
- 1/2 cup breadcrumbs (preferably panko)
- 1/4 cup mayonnaise
- 1 large egg
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Old Bay seasoning
- 1/4 cup finely chopped green onions
- 1 tablespoon lemon juice
- Salt and pepper to taste
- Vegetable oil for frying

DIRECTIONS

- 1.** Prepare the : Crab Meat: Gently pick through the crab meat to remove any shells or cartilage. Be careful not to break up the lumps too much, as you want to maintain that lovely texture.
- 2.** Mix the : Ingredients: In a large bowl, combine the crab meat, breadcrumbs, mayonnaise, egg, Dijon mustard, Worcestershire sauce, Old Bay seasoning, green onions, lemon juice, salt, and pepper. Mix gently until just combined; overmixing can lead to tough crab cakes.
- 3.** Form the : Cakes: Using your hands, shape the mixture into patties about 3 inches in diameter and 1 inch thick. Place them on a baking sheet lined with parchment paper.
- 4.** Chill the : Cakes: Refrigerate the crab cakes for at least 30 minutes. This helps them hold their shape while cooking and enhances the flavors.
- 5.** Fry the : Crab Cakes: Heat about 1/4 inch of vegetable oil in a large skillet over medium-high heat. Once hot, carefully add the crab cakes, cooking in batches if necessary. Fry for about 4-5 minutes on each side until golden brown and crispy.
- 6.** Drain and : Serve: Remove the crab cakes from the skillet and place them on paper towels to drain excess oil. Serve warm with your favorite dipping sauce.

TIPS FOR SUCCESS

Use Fresh Crab Meat: Whenever possible, opt for fresh crab meat from your local seafood market.

The flavor is incomparable to canned options.

Experiment with Spices: Feel free to add your favorite spices or herbs to the mixture, such as parsley or cayenne pepper for a kick.

Try Baking: For a healthier version, you can bake the crab cakes at 375°F for about 20 minutes, flipping halfway through.

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

Original recipe: <https://chefmaniac.com/southern-crab-cakes-crispy-juicy-and-delicious/>