***Crab Cakes***

1 large egg

¼ cup mayonnaise

2 Tbs chopped parsley

1 Tbs Dijon mustard

1 Tbs Worcestershire sauce

1 ½ Tbs Old Bay

1 Tbs lemon juice

¼ tsp salt

2/3 cups crushed Saltine Crackers (do not use any other crackers)

2 Tbs melted butter

1 pound fresh lump crab meat

Whisk all ingredients, excluding the crackers, crab meat and butter.  Fold in crackers.

Gently separate crab and place on top ofwet ingredients and very gently fold together.  Be careful not to break up the crab meat.

Use a ½ cup measuring cup, portion the crab cake mixture into 6 -7 mounds.  Do not flatten.  Use your hands to compact each individual mound so there aren’t any lumps sticking out or falling apart.  Place in a container and place in the refrigerator for at least 30 minutes.

Grease a baking sheet with butter and place the crab cakes onto the pan.  With your hands, gently flatten the crab cake to your desire.  Drizzle with butter.  Place in the oven at 450 degrees F for 12-14minutes or until the crab cakes are lightly browned around the edges.

Drizzle with lemon juice and serve warm.