



A Crust full of
Attitude!

Rick and Mel's crab cake recipe

1-2 cups picked crab meat

2 eggs

1/2 cup butter (melted)

1/2 small onion

1/4 tsp. of salt

1/4 tsp. Old Bay Seasoning

1 Tbsp or more mayonnaise

1-2 cups of coarsely ground
saltines

1. Add crab meat to large sized bowl
2. Mix in eggs, butter, onion (finely chopped), salt, Old Bay, mayonnaise (to taste)
3. Place saltines in a Ziploc bag and ground them with a wooden roller. It will take about one sleeve. Add to the mix a little at a time until they start to stick.
4. Heat up olive or canola oil in a pan. Fry a burger size crab cake on each side until golden brown, about five minutes. Can be broiled as well.
5. Serve with tartar or cocktail sauce (yummy!). Garnish with lettuce, tomato and tartar sauce on a buttered, toasted roll for a sandwich.
Serve with your favorite but we recommend Hush Puppies or french fries. Also excellent with fresh veggies or corn on the cob.