

Etta's Classic Dungeness Crab Cakes (modified)

Makes 8 large (or 16 small - large egg size)

Half a recipe (8 small cakes) fit in a 9" cast iron skillet as pictured.

Recipe (as I made them) below from FreeMissy.com

Allow plenty of time the first time because they need to be refrigerated for an hour before frying.



Ingredients:

1 large egg yolk (I used the whole egg)	1/2 tsp paprika
2 tsp fresh lemon juice (I used bottled)	1/2 tsp fresh or dried thyme
2 tsp Worcestershire sauce	1/2 tsp celery seeds
1.5 tsp Tabasco	1/4 tsp black pepper (I omitted)
2 Tbl + 1 tsp Dijon mustard	5 Tbl olive oil

- ! 3/4 cup chopped parsley (divided in 1/2 cup and 1/4 cup)
- ! 1/4 cup chopped onion
- ! 1/4 cup chopped red pepper
- ! 1/4 cup chopped green pepper (I prefer yellow pepper)

- ! 1 pound crab meat, about 4 cups (I used 4 jam jars of canned crab) drained and "picked clean of shell" (if there is any)
- ! 5 cups bread crumbs (I think 3 was enough. I only had 4 cups to start and had lots left over.)
- ! 5 Tbl butter
- ! 4 lemon wedges (optional - I didn't have any)
- ! Cocktail sauce (optional - they were delicious without any sauce)

Directions:

1. Mix 1/4 cup parsley with bread crumbs, set aside.
2. Mix the first 10 ingredients in a blender or use an immersion blender.
3. Combine liquid and spices with the crab meat, onions, peppers, remaining parsley, and 1 cup of bread crumb mixture. Don't over mix or they may be gummy.
4. Gently form cakes and lay in bread crumbs, toss crumbs over and around, remove to shallow container and refrigerate for an hour before frying.
5. Melt butter in skillet and cook cakes about 4 minutes on each side. I use the lowest setting on my gas stove. I added a lid to aid in heating through after I turned them over.