

## Maryland Crab Cakes

(Makes 18 small to medium Crab Cakes)

### Ingredients:

2 cups backfin crabmeat (about  $\frac{3}{4}$  pound), picked over  
1 cup fresh bread crumbs  
2 large eggs  
dash of hot sauce (optional)  
2 tsp. Worcestershire sauce  
1 tsp. chopped fresh parsley (leaves only)  
2 tbsp. unsalted butter  
 $\frac{1}{4}$  cup minced green onion  
1 tbsp. minced hot peppers  
 $\frac{1}{4}$  cup minced celery  
1 tsp. dry mustard  
 $\frac{1}{8}$  tsp. cayenne pepper  
salt and pepper

### Directions:

In a bowl, combine crabmeat and bread crumbs. In a small bowl, whisk eggs well with hot sauce, Worcestershire sauce, parsley, onion, hot peppers, green and red peppers, celery, mustard, cayenne pepper, and salt and pepper to taste. Add to crab mixture; combine well. In a large heavy skillet, heat 2 tbs. butter over moderate heat until foam subsides. Using a tablespoon, drop crab mixture hot pan. Press down lightly with spatula to flatten. Cook until golden brown, about 2 minutes on each side. Repeat with remaining butter and crab mixture. Serve warm.

**Suggested Wines:** Riunite D'Oro

