

Maryland Crabcakes with Old Bay Tartar Sauce

Courtesy of Sur La Table chef Angie Lee, for demo July 17th, 2015

Makes 6 crabcakes

For the tartar sauce:

1 cup mayonnaise
1 tablespoon lemon juice, plus more to taste
1 shallot, finely diced
1 tablespoon sweet pickle relish
1 tablespoon capers, drained and finely chopped
1 ½ teaspoon Old Bay seasoning, plus more to taste
Kosher salt and black pepper to taste

For the crab cakes:

1 pound lump crab meat
8 saltine crackers
1 egg, beaten
½ cup mayonnaise
1 tablespoon Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon Old Bay seasoning
2 tablespoons fresh chopped parsley
Kosher salt and black pepper to taste
2 tablespoons vegetable oil

Make the tartar sauce: Mix all of the ingredients together in a bowl. Taste and adjust seasoning. Serve immediately or refrigerate.

Prepare the crab cakes: Carefully check the crab meat for any shell fragments or cartilage. Put the meat in a bowl and set it aside.

Crush the saltine crackers to a very fine texture and mix with all the other ingredients in a large bowl. Gently fold in the crab, being careful to only mix enough to combine the ingredients. You don't want to break up the crab into fine shreds. Shape into 6 crab cakes, and refrigerate for at least 1 hour.

Heat about 2 tablespoons of vegetable oil in a non-stick skillet over medium to medium high heat. Cook until golden brown on each side, about 3-5 minutes per side. Transfer to a plate and serve with the Old Bay tartar sauce.

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