



Meridian Dungeness Crab Cakes

30 min

CA

OR

WA

2-4

Ingredients

2 pounds of crab meat

2 tablespoons of good quality mayonnaise

1 scant tablespoon Dijon mustard

1 tablespoon lemon juice

1 teaspoon horseradish

Couple splashes hot sauce, or more if you like

1 large egg

3 tablespoons flour

1/2 teaspoon baking powder

1/4 cup unbaked cracker meal
1 tablespoon chopped flat-leaf parsley
2 green onions, thin sliced
1/2 teaspoon white pepper
Butter for frying

Make Crab Cakes

Whisk mayonnaise with all wet ingredients until creamy smooth.

Whisk in flour, baking powder, cracker meal and pepper until completely blended with your wet ingredients.

Add parsley and green onion and blend into the wet mixture.

Fold in crab meat gently so you do not break it in to small pieces; you want to have big chunks for great texture in your cakes. If your mixture seems a bit wet, wait for at least five minutes for the cracker meal to fully absorb the moisture. If the mixture still seems a bit too loose, don't add more cracker meal, but dust the top of the mixture with flour and carefully fold it in.

Cook Crab Cakes

Fry cakes in butter on moderate heat until golden brown on each side. A good cake should be golden outside and just a touch underdone on the inside.

Recipe and photo by Chef [John Nelson](#), [Meridian Restaurant & Bar](#) and author of [Dig, Shuck, Shake: Fish & Seafood Recipes from the Pacific Northwest](#).

Species Group
Crab, Lobster