

# *Henlopen City Crab Cakes Recipe*

## **The Ingredients**

- Fresh Crab meat, Preferably Not pasteurized, Maryland Product (1 # each Jumbo lump, Lump, and Claw)
- Gently sift through meat to remove shells
- Place in large bowl and reserve

## **Crab Cake Mixture Ingredients**

- 4 egg yolks
- 2 cups mayonnaise (Dukes Preferred)
- 2 tbs Old Bay
- 1 tbs Worcestershire sauce
- 1 tbs Parsley, chopped fine
- Juice from one lemon

## **Method:**

1. Combine all ingredients in large bowl
2. Add 1 cup of mixture to the cleaned crab meat bowl
3. Gently fold in the crab cake sauce
4. If mixture is too dry cake will not form, add 1/4 cup of the sauce until cake will form
5. Place portioned cakes onto cookie sheet with parchment paper. Chill for 30 minutes
6. In large skillet, coat bottom of pan with canola oil, place on medium heat
7. Add cakes to pan sear for 1 minute each side or until browned
8. Place in 400-degree oven for 3 minutes then remove
9. Serve with succotash placed over the top

**HENLOPEN CITY OYSTER HOUSE  
EXECUTIVE CHEF, JUSTIN JORDAN**



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