

Idiot's Kitchen Recipe – The Best Baked Crab Cakes

Recipe from idiotskitchen.com – Adapted from Oceanaire Seafood Room via LATimes



Ingredients:

- ¼ cup finely chopped onion
- 2 Tablespoons finely chopped celery
- 1 teaspoon fresh tarragon leaves, finely chopped
- 2 eggs
- 1 cup mayonnaise
- ¾ teaspoon Dijon mustard
- 1 ½ teaspoons Old Bay seasoning, divided
- “Scant” 2 cups crustless bread cubes – Gluten Free bread or regular white bread
- 1 pound crab meat, lump preferred but claw is fine – drained & picked through
- 2 Tablespoons butter, room temperature
- Salt & Pepper

Crack 2 eggs into a medium bowl and whip lightly with a fork to break up the yolks. Add 1 cup mayonnaise, ¾ teaspoon Dijon mustard, ¾ teaspoon Old Bay seasoning, ¼ cup finely chopped onion, 2 Tablespoons finely chopped celery, and 1 teaspoon finely chopped fresh tarragon. Mix with a fork until thoroughly combined.

Cut the crusts off 3-4 slices of white or gluten free bread. Cut the bread into thin strips and then into very small cubes. Place the bread in a large bowl and add only HALF of the egg mixture. Stir the bread into the liquids until thoroughly moistened, adding additional egg mixture only as necessary. Use the back of a spoon or spatula to smash the bread cubes a bit into the egg mixture.

Add 1 pound of drained and picked crab meat and season very lightly with salt & pepper. Fold the crab very gently into the liquids being careful not to break it apart. The mixture should be moist enough to form into a lump or ball. Add additional egg mixture as needed if it seems too dry.

Place a piece of parchment paper on a baking tray so the crab cakes do not stick. Use a 2-inch cookie scoop to portion out 8 crab cake mounds onto the parchment paper. You can also do this with your hands being careful not to compress the crab too much.

In a small bowl, use a fork to mix 2 Tablespoons of softened, room temperature butter with ¾ teaspoon Old Bay Seasoning. Spoon a dollop of seasoned butter on top of each crab cake.

Bake at 400° for 12 minutes, until golden brown. – best served warm from the oven.

Serves 4 (8 crab cakes) Can also be made smaller for appetizer portions (decrease cooking time).