

## Traditional Maryland Crabcakes

<http://userealbutter.com/2011/03/07/crabcakes-recipe/>  
*slightly modified from [this recipe](#)*

2 eggs  
1/4 cup mayonnaise  
1 tsp Old Bay seasoning  
1/2 tsp white pepper, ground  
2 tsps Worcestershire sauce  
1 tsp dry mustard  
1 lb. lump crab meat  
1/2 cup bread crumbs  
2-3 tbsps vegetable oil

Mix the eggs, mayonnaise, Old Bay seasoning, white pepper, Worcestershire sauce, and mustard together. Add the crab meat and mix well. Stir in the bread crumbs. Shape into 6 patties. Heat 2-3 tablespoons of vegetable oil in a frying pan over medium high heat. Place the patties into the pan and fry until the bottoms are browned (about 4-5 minutes). Gently flip the cakes and let the other sides brown another 4-5 minutes or until cooked through. Serve hot. Makes 6.