

cathy gillen thacker

Charleston-Style Crab Cakes

The seafood is fabulous in Charleston. After sampling the crab cakes at numerous restaurants, while researching my Deveraux series, I decided it was impossible to find a variation of the South Carolina specialty I didn't like.

1 pound lump crabmeat
1 large egg
3 tablespoons light mayonnaise
2 teaspoons Dijon mustard
juice of one lemon
3 tablespoons fresh parsley, minced
1/4 teaspoon cayenne pepper
1/4 teaspoon salt
1 dash hot pepper sauce
1/2 cup bread crumbs

Pick over crabmeat, removing any cartilage or shell. Whisk together egg, mayonnaise, Dijon mustard, lemon juice, parsley, cayenne pepper, salt, and hot pepper sauce. Gently fold into crab, being careful not to break up the meat too much. Gently stir in bread crumbs. Form crab cakes into eight patties. Flatten gently, if necessary. Bake for 15 minutes in a 375 degree oven, or if you prefer, melt one tablespoon butter and two tablespoons vegetable oil in a large skillet, and saute crab cakes until they are lightly brown on both sides.

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