

# Crab Cakes

PREP TIME: 15 MINUTES | COOK TIME: 15 MINUTES | SERVINGS: 15

## Ingredients

1 lb picked free of shells crabmeat  
1/3 cup crushed buttery crackers  
3 (green and white parts), finely chopped green onions  
1/2 cup finely chopped bell pepper  
1/4 cup mayonnaise  
1 egg  
1 teaspoon Worcestershire sauce  
1 teaspoon dry mustard  
1/2 juiced lemon  
1/4 teaspoon garlic powder  
1 teaspoon salt  
dash cayenne pepper  
for dusting flour  
1/2 cup peanut oil

**Note from Susan:**

**I used 8 Ritz crackers so it is probably more than 1/3 cup of crackers.**

## Directions

In a large bowl, mix together all ingredients except for the flour and peanut oil. Shape into patties and dust with flour.

Heat oil in a large skillet over medium heat. When oil is hot, carefully place crab cakes, in batches, in pan and fry until browned, about 4 to 5 minutes. Carefully flip crab cakes and fry on other side until golden brown, about 4 minutes. Serve warm with preferred sauce.

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