

Southern Crab Cakes

Makes 6 patties



Ingredients

- 2 eggs, beaten
- ½ cup mayonnaise
- 1½ tsp Dijon mustard
- 1 tsp Worcestershire sauce

- 1 Tbsp chopped fresh parsley (or 1 tsp dried parsley flakes)
- 1¼ cups Pepperidge Farm herb-seasoned stuffing mix
- 1 lb refrigerated lump crab meat, picked through
- Butter (for frying as needed)
- Fresh lemon, cut into 6 wedges

You will need a medium skillet.

Instructions

1. In a large bowl, mix the first 4 ingredients; gently fold in the parsley, stuffing mix, and the crabmeat until well blended. Divide the mixture into 6 portions and shape into ½ to ¾-inch patties.
2. Start with 3 tablespoons of butter in the skillet over medium heat; cook the patties until golden brown on each side, adding butter if needed. Serve with lemon wedges.