Know How to Make Crab Cakes at your Ease by Makjones

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Are the thoughts of having fresh cooked crabs, bring water in your mouth? Well, delicious seafood recipes made up of crab can be a matter of excitement for any living person on this earth. Yes, crab after cooking tastes delicious and people go crazy to have such a mouth-watering food. However, when it comes to go for a seafood dinner, it becomes expensive and often you do not get a seafood restaurant in your locality. Well, if you want you can try such a crab made recipe at home. Yes, making crab cakes at home is quite easier now and if you are looking for an easy cooking recipe, then here is what you can look up for.

Ingredients for making the cakes made up of crab

1 lb of crab meat

1 egg

1 cup bread crumbs(dry)

Â¼ cup mayonnaise

1 tsp Dijon mustard

1 tsp Worcestershire sauce

Pepper and salt to season

Method of cooking crab cakes

Take the crab meat and clean it properly. While cleaning it, make sure that you remove all the tiny shells and cartilage from each of the pieces.

Bring a medium size bowl to mix all the ingredients. Then, put the bread crumb, mayonnaise, egg, mustard, salt, Worcestershire sauce and pepper into the bowl.

Add the crabmeat to the mixture and mix all the ingredients properly.

Check out, whether the mixture is too dry or not. If it seems to you dry, then add more mayonnaise, another egg and milk in it.

Use the mixture to form cakes with your hands. From the mixture, you will be able to form 6 medium sized cakes.

Keep the cakes on a dish or a plate and cover it with aluminum foil.

Put it in the fridge and chill it for at least half an hour.

Now, take out the cakes from the fridge and fry it in a little butter or oil from both the sides, until they turn golden brown in color.

Take these cakes out of the pan and serve it hot.

These delicious seafood recipes made up of crabs get ready easily and you can serve it to your guests easily.

Therefore, go for making crab cakes at your ease following the steps and enjoy the mouth watering taste of the seafood recipes at your own place.

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Mak Jones is a food expert who has thorough knowledge about maine lobster. Inorder to know about a crab cakes and a seafood recipes, please visit a getmainelobster.com

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