

Just Crab

Cake-n-Bake



Serves 4-5

Ingredients:

2 lbs. Jumbo lump Maryland crab meat
1 tbsp. Old Bay
1/2 cup Dukes mayonnaise
1/4 tsp. Paprika
1/4 tsp. salt
1/4 tsp. pepper
2 sticks unsalted butter
2 tsp. Apple Cider vinegar

Directions:

Mix Old Bay with crab meat several hours before serving and refrigerate. In a bowl, mix mayonnaise, paprika, salt, and pepper well. Fold into crab meat mixture without breaking up the Jumbo Lump Meat and form cakes.

Melt butter and mix with vinegar. In an ovenproof dish, place cakes and pour butter/vinegar mixture over crab cake. Bake at 400° for 13 minutes or until it sizzles.