

Crab Cakes Done My Way

1 lb. Crabmeat
Vegetable oil, for frying
½ cup cornmeal
¼ cup all-purpose flour
1½ teaspoons baking powder
¼ teaspoon salt
1 tablespoon Dijon mustard
2 tsp. Old Bay seasoning
1 tsp. Worcestershire sauce
8 teaspoon freshly ground black pepper
¼ cup milk
1 egg, lightly beaten
Lime wedges or lemon, for serving

Pick over the crabmeat to remove any bits of shell or cartilage. Combine the cornmeal, flour, Dijon mustard, Old Bay seasoning, Worcestershire sauce, baking powder, salt, and pepper in a medium bowl and stir to mix. Add the milk and egg and stir to make a smooth, thick batter. Add the crab to the batter.

Add about one inch of oil in a large, heavy saucepan, heat over medium-high heat to about 375° F. When the oil is hot enough, scoop up a teaspoonful of the cake batter and use another spoon, bowl side down, to pat down the crab and push it gently into the hot oil. Do not overcrowd in the pan. Cook until they are nicely browned, carefully turning them once or twice so they cook evenly, 4 to 5 minutes total. Drain on paper towels. Keep the cakes warm in a low oven while cooking the rest of the batter.

Serve with an aioli or tartar sauce.

Wine: sparkling wine or Sauvignon Blanc

Makes 8 to 12 servings

Carol Frank