



Cooking at the Cottage

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Crab Cakes with Lemon Dill Tartar Sauce

Makes 8 patties

Crab meat can be intimidating for those of us not lucky enough to live in areas where crab is plentiful, but don't be afraid! Crab meat in a can tastes fantastic and saves the work of breaking down whole crabs -- plus, it's easy to find! Our Crab Cakes with Lemon Dill Tartar Sauce recipe is perfect for getting you started. Large chunks of luscious crab meat are carefully blended with crackers, spices, mayo, and egg. Lightly fried, these cakes are crisp on the outside, and tender on the inside. Serve them with our lemon dill tartar sauce on a bed of Bibb lettuce, or alongside a simple coleslaw.

Crab Cake Ingredients:

1 lb Dungeness or jumbo lump crab meat
1 cup finely crushed saltine crackers, (about 20 crackers)
1/3 cup mayonnaise
1 large egg, beaten
2 teaspoons Dijon mustard
1 tablespoon Worcestershire sauce
1/2 teaspoon celery salt
1/8 teaspoon black pepper
1/2 teaspoon paprika
1/4 teaspoon Kosher salt
1 teaspoon lemon zest

1/2 teaspoon tabasco sauce
2 tablespoons fresh parsley, finely chopped
1/4 cup vegetable oil, for frying
Lemon wedges, for serving

Lemon Dill Tartar Sauce Ingredients:

1/2 cup mayonnaise
1 tablespoon dill pickle relish
1/2 tablespoon minced shallot
1 tablespoon lemon juice
1/2 teaspoon dill

Directions:

1. In a medium bowl pick through the crab meat, inspecting and removing any shells if necessary.
2. Use a food processor to break down the saltine crackers until they create a fine crumb. Lightly toss the crab meat with the crumbs.
3. In a small bowl, whisk together the mayonnaise, egg, Dijon mustard, Worcestershire sauce, celery salt, black pepper, paprika, kosher salt, lemon zest, tabasco sauce and parsley until combined.
4. Gently fold in the mayo mixture with the crab meat, trying to keep the large lumps of meat as intact as possible.
5. Carefully form the crab mixture into patties roughly 4-5" diameter and 1" thick. Be careful not to pack them too firmly. Place the cakes on a rimmed tray lined with wax paper. Cover, and refrigerate for at least 1 hour.
6. Meanwhile, make the tartar sauce by whisking together all of the tartar sauce ingredients. Cover and refrigerate.
7. Once the crab patties have chilled, remove from the refrigerator. In a large skillet, heat the vegetable oil until it begins to shimmer. Working in multiple batches, add the individual crab cakes to the skillet, being careful to not crowd the pan. Cook the cakes over medium heat until the patties are golden brown and cooked through, about 4-5 minutes on each side. Repeat until all cakes have been cooked. Serve the crab cakes immediately with lemon wedges and tartar sauce.