**Maryland Style Crab Cakes**

**Crab Cakes:**

8 oz. crab meat

¼ cup mayo

1 egg

½ Tbsp. whole grain mustard

½ Tbsp. Worcestershire sauce

1 dash hot sauce

10 Saltine crackers

Salt and pepper to taste

¼ cup oil for frying

**Garlic-Lemon Sauce**

½ cup mayo

1 Tbsp. lemon juice

1 garlic clove, finely minced

Salt and pepper to taste

**INSTRUCTIONS**

**Crab Cakes**

1. Crush the crackers into large crumbs.
2. Mix all ingredients together in a bowl.
3. Form this mixture into patties that are about ½” thick.
4. Heat some of the oil up in a large sauté pan over medium heat.
5. Put the patties in the pan and cook until one side is caramelized.
6. Carefully flip over and cook the other side until caramelized.
7. Continue cooking the crab cakes. Add more oil to the pan as needed.

**Sauce:**

1. Mix all ingredients together in a bowl.
2. Adjust seasoning to taste.