



## Crab Cakes

*Recipe from: Robert Duvall's Mother*

**Makes 6**

### Ingredients

- 1 pound crab meat (jumbo, lump or back-fin)
- 2 heaping tablespoons mayonnaise
- 2 eggs, lightly beaten (optional)
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon cayenne pepper (optional)
- 1/4 teaspoon salt
- 1/2 small onion, grated
- 1/2 tablespoon mustard powder (optional)
- 18 Ritz crackers, crumbled

### Directions

- Combine all ingredients except the crackers. Add cracker crumbs in as close to sautéing as possible so that the crab cakes don't get too moist from the other ingredients. Form into hamburger patty size.
- Sauté in frying pan over medium-to-high heat in butter, 10 minutes per side. Make sure that it's crispy outside but moist and juicy inside.
- A simple tartar sauce to accompany the crab cakes can be made by mixing mayonnaise, grated onion and lemon juice.