

Lindy Eareckson's **Crab Cakes**

by Joni Eareckson Tada

The first days of summer in Maryland always signaled time for my mother's famous crab cakes. And no crab cake dinner would be complete without sliced garden tomatoes, chilled applesauce, and hot-buttered corn-on-the-cob. Whether indoors or outdoors, Mom would set the table summer-style with gingham and fresh flowers. She would always serve up the crab cakes hot with a small side bowl of Bay Seasoning and vinegar for taste. This dinner is a real Maryland tradition that I always serve when Ken and I entertain guests, or my sisters, from the East Coast. The crab is pretty pricey, and you may have to special order it, but it's worth it.

INGREDIENTS

- 1 lb. jumbo lump crab meat (blue crab)
- 1 egg, lightly beaten
- 4 slices white bread, crusts removed
- Panko bread crumbs
- 1 T. mayonnaise
- 3/4 cup sautéed celery
- 3/4 cup sautéed onion
- 1 tsp. minced parsley
- 1 tsp. Worcestershire sauce
- 1/4 tsp. salt
- 2 tsp. dry mustard
- 2 tsp. Old Bay® seasoning

DIRECTIONS

- Break bread into small pieces.
- Soak in beaten egg.
- Mix in mayonnaise and seasonings. Lightly stir in crab meat.
- Shape mixture into 4-6 patties (if too wet, add Panko bread crumbs to form better patties).
- Broil 10 minutes on each side.