



Maryland's Classic Crab Cake Recipe

The First Bite

I tasted my first crab cake in Baltimore. The sea air smelled like salt and spice. That first crispy bite was pure joy. The sweet crab meat just melted away. **Ever wondered how to make that magic at home?** It is simpler than you might think. Let me tell you how I learned.

My Kitchen Mishap

My first try was a little messy. I forgot to dab the crab meat dry. The mixture was too wet and fell apart. I added more panko and it worked. **This matters because cooking teaches us patience.** A small fix can save a whole meal. Have you ever saved a dish from disaster?

Flavor Secrets

Two things make these crab cakes special. First, the jumbo lump crab gives big flavor. Second, Old Bay and lemon make it zingy. The texture is crispy outside and tender inside. **Which flavor combo surprises you most, the mustard or the Worcestershire?** Tell me in the comments below.

A Taste of History

This recipe comes from the Chesapeake Bay. Watermen have caught blue crabs for generations. Families there have shared this recipe for years. It is a true local treasure. ***Did you know Old Bay seasoning was created in Baltimore?*** It has been a secret weapon since 1939. What is your favorite local food tradition?



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Ingredients:

Ingredient	Amount	Notes
Jumbo lump blue crab meat	2 pounds	
Mayonnaise	1/4 cup	
Worcestershire sauce	1 teaspoon	
Dijon mustard	1 teaspoon	
Old Bay Seasoning	2 teaspoons	Plus more for garnish
Fresh lemon juice	1 tablespoon	
Panko bread crumbs	1 cup	
Egg	1 large	Lightly beaten

My Chesapeake Kitchen Secrets

Step 1 Gently pat your crab meat dry. This is the most important step. You want to remove all that extra moisture. (Hard-learned tip: Use a clean kitchen towel, not paper towels. It works better!).

See also Savory Sausage Pastry Bites

Step 2 Make your binding sauce next. Whisk the mayo, mustard, and lemon juice together. Add the Worcestershire and Old Bay. This mix gives the cakes their classic flavor.

Step 3 Combine everything with a very light touch. Add the crab, panko, and egg to the bowl. Use your fingers to toss it all gently. You want to keep those big lumps of crab intact.

What is the key to keeping crab cakes from falling apart? Share below!

Cook Time: 7-8 minutes

Total Time: 30 minutes

Yield: 6 servings

Category: Main Dish, Seafood

Give This Classic Your Own Twist

The Spicy Kick: Add a dash of hot sauce or a pinch of cayenne pepper. It gives a nice little heat.

The Herb Garden: Mix in fresh chopped parsley, chives, or dill. Fresh herbs make everything taste brighter.

The Zesty Lemon: Add some fresh lemon zest to the mix. It makes the flavor pop even more.

Which creative spin sounds best to you? Let me know in the comments!

My Favorite Ways to Serve Them

Serve these on a soft, toasted bun. A classic remoulade sauce is perfect on top. For sides, try crispy french fries or a simple green salad. A cold, fizzy ginger ale pairs wonderfully for a non-alcoholic treat. A local lager or a crisp chardonnay is my go-to drink. These cakes are a full meal everyone will love.

So, which would you choose for your dinner tonight?



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Keeping Crab Cakes Fresh

Store leftover crab cakes in the fridge. They will stay good for two days. You can also freeze them for a month. Just wrap each cake tightly. Thaw in the fridge before reheating.

See also [Sourdough Discard Soft Pretzels Recipe](#)

Warm them in a medium oven. This keeps them crispy. I make a double batch every time. It saves so much work later. What is your favorite make-ahead meal?

Fixing Common Crab Cake Problems

Is your mix too wet? Add a bit more panko. This helps everything stick together. Are the cakes falling apart? Chill them before cooking. This matters because cold cakes hold their shape.

Not getting a nice brown crust? Make sure your broiler is hot. Patting the crab meat dry first helps a lot. My first batch stuck to the pan. Now I never skip greasing the foil.

Your Crab Cake Questions Answered

Q: Can I make these gluten-free? A: Yes! Use gluten-free breadcrumbs. It works just as well.

Q: Can I prepare these ahead? A: Absolutely. Form the cakes and chill them overnight.

Q: What can I swap for mayonnaise? A: Plain Greek yogurt is a good

substitute. It adds a nice tang.

Q: Can I double this recipe? A: You can. Just use two baking sheets. Rotate them while broiling.

Q: Is fresh lemon juice important? A: It really is. The flavor is much brighter than bottled. Would you try this swap?

Share Your Chesapeake Feast

I hope you love this taste of Maryland. It is a true coastal classic. Show me your beautiful crab cakes. **Tag Savory Discovery on Pinterest with your photos!** I always love seeing your creations. Happy cooking!
—Elowen Thorn.

You need to try !

Maryland's Classic Crab Cake Recipe





Maryland's Classic Crab Cake Recipe | 10

Maryland's Classic Crab Cake Recipe





Maryland's Classic Crab Cake Recipe | 12

[Print Recipe](#)

Maryland's Classic Crab Cake Recipe

Author: Elowen Thorn

Cooking Method:[Broiling](#)

Cuisine:[American](#)

Courses:[Main](#)

Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **10 minutes**

Rest time:

Total time: **30 minutes**

Servings: **6 servings**

Calories: **kcal**

Best Season:**Summer**

Description

Maryland Crab Cakes are made with jumbo lump crab meat with little

filler, Dijon mustard and Old Bay Seasoning plus secrets to making authentic Chesapeake crab cakes!

See also Festive Antipasto Wreath for Holiday Parties

Ingredients

- 2 pounds jumbo lump BLUE crab meat
- 1/4 cup mayonnaise
- □ 1 teaspoon Worcestershire
- □ 1 teaspoon Dijon mustard
- □ 2 teaspoons Old Bay Seasoning (, plus more for garnish)
- □ 1 tablespoon fresh lemon juice
- □ 1 cup Panko bread crumbs
- □ 1 large egg (lightly beaten)

Instructions

1. Dab the 2 pounds jumbo lump BLUE crab meat with paper towels to get out excess moisture. Try not to break apart any of the large crab meat lumps.
2. In a medium bowl, whisk together the 1/4 cup mayonnaise, 1 teaspoon Worcestershire, 1 teaspoon Dijon mustard, 2 teaspoons Old Bay Seasoning and 1 tablespoon fresh lemon juice.
3. Add the crab meat, 1 cup Panko bread crumbs and lightly beaten 1 large egg. Toss lightly using your fingers until just moist, again, trying to not break apart any crab meat lumps. If it isn't sticking, add more panko slowly until it binds. Carefully form 8 jumbo crab cakes or 16 crab balls.
4. Line a rimmed baking sheet with aluminum foil and lightly grease. Place the crab cakes on baking sheet.
5. Preheat the broiler to high heat. Place 4-5 inches from heating

element. Broil until lightly brown on top, approximately 7-8 minutes.

6. Remove, transfer to serving plates using a spatula and then garnish with minced parsley (optional) and a sprinkle of Old Bay seasoning. Serve with your choice of dipping sauces.

Notes

Have you tried our Maryland Crab Cakes? Make sure to come back and tell us how you liked them in the comments or star ratings.

Keywords:Crab, Crab Cakes, Maryland, Seafood, Old Bay