

CRAB CAKE RECIPE

PLACE A 1 LB. CAN OF CRAB MEAT IN A BOWL--

HANDLE GENTLY

SO AS NOT TO BREAK UP THE LUMPS.

IN A SECOND BOWL, BEAT UP 1 EGG

ADD 1 SPOONFUL OF WORCESTERSHIRE SAUCE

ADD 1 SPOONFUL OF LEMON JUICE

ADD 1 SPOONFUL OF SEAFOOD SEASONING

ADD 1 SPOONFUL OF PARSLEY FLAKES

ADD A HALF-SPOON OF DRY MUSTARD

ADD 1 LARGE SPOONFUL OF MAYONNAISE

ADD 1 LARGE SPOONFUL OF PREPARED MUSTARD

ADD 2 SLICES OF BREAD BROKEN UP INTO SMALL

PIECES GENTLY ADD CRAB MEAT AND FOLD INTO THE

SPICE MIXTURE SHAPE INTO SLIGHTLY FLATTENED

PATIES AND CHILL FRY OR BROIL UNTIL GOLDEN

BROWN ON EACH SIDE AND SERVE