

TOP HAT CRAB CAKES

SERVES 8 Nan Williams

INGREDIENTS

2 lbs jumbo white lump
crabmeat
6 slices white bread, no crust
2 eggs
6 tbsp mayonnaise
4 tsp lemon pepper
2 tsp Old Bay Seasoning
4 tbsp olive oil
4 tbsp butter

Drain crabmeat and gently squeeze out moisture. You don't want to break apart the lumps of crabmeat. Set aside.

Using a food processor, make bread crumbs from white bread, or as Nan says, just "tear into little pieces."

Mix eggs, mayonnaise, lemon pepper, and Old Bay. Add bread and crabmeat; fold in gently until just blended. Using a ¼-cup measuring cup, form cup-shaped crab cakes and press with back of measuring cup to form round cake. Cover and chill for at least an hour or overnight.

Heat 2 tbsp butter and 2 tbsp olive oil in large frying pan. Cook half the crab cakes over medium-high heat until brown and cooked through, approx 3 min on each side. Transfer to paper towel-covered oven-safe dish. Keep warm. Repeat with remaining butter, olive oil, and crab cakes. Serve warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 1–2 days in advance and frozen. Cook prior to serving.
- Crab cakes may be cooked prior to guests arriving, covered, and kept warm in a warming drawer or in a low oven. If made earlier in the day, chill, and then heat in a low oven.
- You may want to serve with Tartar Sauce or Spicy Remoulade. See Basics.

My good friend and Carolyn's godmother, Nan Williams, grew up going to her family's home, the Top Hat, on the Eastern shore of Virginia. We have been so fortunate to visit and enjoy crab cakes, oysters, shrimp, and most of all the Bridgforth hospitality, which, in addition to its warmth, always includes a lot of shenanigans!