

Classic Crab Cakes

★★★★★ 13 Reviews

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Hands-on Time:	Total Time:
24 Mins	24 Mins
Yield:	
Serves 4 (serving size: 1 crab cake and 1 lemon wedge)	

By CHRISTINE BURNS RUDALEVIGE April 2013

COOKING LIGHT

The sweet, clean flavor of crab shines in this recipe for Classic Crab Cakes. This light but filling seafood staple mainly relies on ingredients that are already in your fridge and pantry and comes together in less than half an hour. We've also included a salmon variation if you're not in the mood for crab.

Ingredients

- 2/3 cup panko (Japanese breadcrumbs), divided
- 1 tablespoon minced fresh flat-leaf parsley
- 2 tablespoons finely chopped green onions
- 2 tablespoons canola mayonnaise
- 1 teaspoon lemon juice
- 1 teaspoon Dijon mustard
- 1/2 teaspoon Old Bay seasoning
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon kosher salt
- 1/8 teaspoon ground red pepper
- 1 large egg, lightly beaten

How to Make It

- Step 1** Combine 1/3 cup panko and next 10 ingredients (through egg) in a large bowl, stirring well. Add crab; stir gently just until combined. Place remaining 1/3 cup panko in a shallow dish. Using wet hands, shape crab mixture into 4 equal balls. Coat balls in panko. Gently flatten balls to form 4 (4-inch) patties.
- Step 2** Heat a large nonstick skillet over medium-high heat. Add oil to pan; swirl to coat. Add patties; cook 3 minutes on each side or until golden. Serve with lemon wedges.
- Step 3** Variation: Salmon Cakes Prepare Classic Crab Cakes recipe, substituting 8 ounces cooked, flaked salmon for the crab. Serves 4 (serving size: 1 salmon cake and 1 lemon wedge) Calories 210; Fat 11g (sat 4g); Sodium 307mg

Chef's Notes

8 ounces lump crabmeat, shell pieces removed

1 tablespoon olive oil

1 lemon, quartered

Nutritional Information

- Calories 181, • Fat 7.8g,
- Saturated Fat 0.9g, • Monounsaturated Fat 4.2g,
- Polyunsaturated Fat 1.4g, • Protein 16.3g,
- Carbohydrate 8.8g, • Fiber 1g,
- Cholesterol 107mg, • Iron 0.9mg,
- Sodium 482mg, • Calcium 70mg.

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Also appeared in: Southern Living, April, 2015

MaryEliz

April 17, 2016

Not sure what you mean, this recipe does call for Old Bay...

stormydogblue's Review

anadimae

April 05, 2013

Excellent! My family says better than a restaurant. I used a pound of fresh crab meat and doubled the recipe. I made the recipe exactly as written except I refrigerated the crab mixture for about 45 minutes before forming into cakes and cooking. They held together beautifully. This is my go-to crab cake recipe, absolutely appropriate for company. I do NOT like the flavor of green pepper in a crab cake, so I was glad to find this one. The green onion and fresh parsley were perfect, subtle compliments to the flavor, and I found the other ingredients in perfect proportion.

The best crab cake recipe!

Lisa

May 22, 2016

I made these for dinner one night and for a week after my boyfriend was still raving about these to all his friends. He asks for these for any special occasion now. I doubled the crab meat and used fresh crab claw meat for bigger lumps of crab. I also put the mixture in the refrigerator for about 30 mins before cooking. So good, so easy, it's a must try!

MaryEliz's Review

Ken007

June 08, 2013

Delicious! Agree with another reviewer about refrigerating prior to forming crab balls as they hold together better. Next time I will double recipe and make smaller cakes to serve as an hors d'oeuvre.

Lisa's Review

USMAHall91

April 17, 2016

Delicious and very easy! I am by no means a whiz in the kitchen, and these were fun to make and very simple! I'll definitely make more!!

Easiest and most delicious ever!

Sandra

April 04, 2015

So delicious and easy!!! Great recipe, great taste. Perfect combo of crab and Panko bread crumbs. I doubled the recipe and it was fantastic! Definitely good enough for dinner guests!!

seaside725

Dunateo

November 14, 2015

These were easy, tasty crab cakes to make. I made it using imitation crab meat. My only suggestion would be that I would refrigerate the crab mixture after shaping them into balls before coating them and frying them. Mine seemed to fall apart when I was cooking them.

Gma54

stormydogblue

July 22, 2016

Needed to make a double batch but did not have enough Panko. I added 1/3 cup of corn bread to the mixture and 1/3 cup corn bread to the dry Panko mix. I can't eat a lot of hot spices so I toned down the recipe by only adding 1/16 of a teaspoon of red pepper to the double recipe. It was still delicious but could only eat one due to the red pepper. I guess I could have eliminated the red pepper but then my family would have criticized me for it and wouldn't be as delicious.

Drnkmxrs review

SibMom

October 18, 2016

I love this recipe, only thing I do different is I use crushed ritz crackers instead of panko/breadcrumbs! Delish!!

AprilTr's Review

Fatboy

March 21, 2013

The only bad thing about this receipe is that it didn't make more!!! I used a 6oz can of fancy lump crab meat (instead of the really expensive stuff in the seafood department) and it worked just as well.
