

GREAT FRESH FISH RECIPES

from **Barbara Ann Fishing Charters**

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MARYLAND CRAB CAKES WITH SPICY REMOULADE

Yield: 15- 20 cakes (serves 8 to 10 as an appetizer)

3 teaspoons Old Bay-seasoning
2 eggs
2 tablespoons minced shallot
1/4 cup chopped fresh parsley
4 tablespoons mayonnaise
2 tablespoons Worcestershire sauce
2 teaspoons Dijon-style mustard
2/3 cup cracker meal (or saltines)
2 pounds cooked lump crab meat, picked over
4 tablespoons vegetable oil
All-purpose flour for dusting
Spicy Remoulade (see below)

1) Whisk together the Old Bay seasoning, eggs, shallot, parsley, mayonnaise, Worcestershire sauce, and mustard. Stir in cracker meal, then gently mix in crab meat. Shape into patties about 3 inches across, place on waxed paper, and refrigerate 1 hour.

2) Heat half the oil in a large frying pan over medium-high heat. Dust the crab cakes with flour and saute in batches, a few minutes on each side, until golden brown. Add oil to the pan as needed. Serve warm with Spicy Remoulade.

SPICY REMOULADE

Yield: 2 cups

1 cup mayonnaise
4 tablespoons minced comichons
2 tablespoons minced red onion
2 tablespoons capers, chopped
2 tablespoons finely chopped red bell pepper
2 tablespoons finely chopped yellow bell pepper
2 teaspoons minced garlic
2 tablespoons fresh lemon juice
Salt and black pepper
Cayenne pepper
Tabasco sauce

Combine the mayonnaise, comichons, onion, capers, red and yellow peppers, garlic, and lemon juice in a bowl. Add salt, black pepper, cayenne, and Tabasco sauce to taste. Mix thoroughly and refrigerate