Taste the Best with the Wonderful Flavor of Crab Cakes by Makjones

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Have you tasted enough of meat and fish lately? Are you in the minds of tasting a new cuisine? If yes then, it is time that you try some wonderful seafood recipes. Introduce your taste buds to the tantalizing tastes of crab cakes. Crabs are known to be much-loved seafood among people living in America. Possessing a rich taste, these are great to serve for dinner and woo your guests or loved one to the ultimate. Be it at the elegant lunch meet or a fun party with friends, these crab recipes are hard to beat.

You can choose to prepare one of the most tasty seafood recipes with the chunk of the crabmeat. However, the taste of this particular dish depends on the quality of the good crabmeat. You need to make sure that you buy the meat fresh and avoid refrigerating it for days. Well, buying the meat can turn up to be expensive, but if you wish to experience a taste of its kind then, you would better be going for quality meat. The recipe is easy to make and can easily make you talk of the town, if cooked properly maintaining the taste to the ultimate.

Crab Cake of the Faidleyâ€™s (Serving â€“ 4)

Here, is a quick look the ingredients to be used for the recipe â€“

Crabmeat lump (one pound)

Crushed saltines (one cup)

Mayonnaise (Half cup)

Egg (one)

Dijon Mustard (one tablespoon)

Worcestershire sauce (one tablespoon)

Tabasco Sauce (one dash)

After you have collected all the ingredients here, is the preparation guide to crab cakes â€“

Spread the meat evenly in a flat and add the crushed saltines at the top of the meat

Blend the egg, Worcestershire, mayonnaise, Tabasco, and the mustard in a small bowl and spread the mixture over the meat evenly.

Toss the ingredients gently and make sure that you do not break the crabmeat lumps while folding or tossing the ingredients together.

Stir the mixture for two to three minutes continuously prior to forming the crab cakes. You can form the cakes using a scoop or with your hands maintaining a 3 inch diameter.

Consider keeping the cake loose, while maintaining the shape throughout. Now, position the cakes on a platter or a tray creased with wax paper. Put the dish on the refrigerator for minimum an hour prior to cooking.

Pour some oil into a deep bowl and fry the cakes until it takes the color golden brown. Take the cakes out with a slotted spoon onto paper towels for draining the same.

Your crab cakes are ready to be served, Experience the taste of one of the most tantalizing seafood recipes and enjoy a classic dinner or lunch of a kind.

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Mak Jones is the chief chef of an International Hotel who has vast knowledge about Maine Lobster. To know about a Seafood Recipes and a Crab Cakes, please do visit a getmainelobster.com

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