

Maryland-Style Crab Cakes with Corn and Tomato Succotash and Remoulade Sauce

Serves: 4



Ingredients:

Crab Cakes:

- 1 pound jumbo lump Maryland crabmeat, handpicked
- ½ cup saltines, crushed
- 1 egg
- 5 tbsp mayonnaise
- 1 tbsp parsley, finely chopped
- 1 tbsp Worcestershire sauce
- 1 tsp Dijon mustard
- 1 tbsp Old Bay Seasoning or J.O. Crab Seasoning

Remoulade Sauce:

- 1 cup mayonnaise
- 2 tbsp Dijon mustard
- 2 tbsp ketchup
- 1 tsp lemon juice
- 1 tbsp Worcestershire sauce
- ½ cup scallions, finely sliced
- ¼ cup parsley, chopped
- 2 cloves garlic, minced
- 1 tsp paprika
- 2 tsp hot sauce
- ¼ tsp black pepper

Succotash:

- 2 cups fresh or frozen lima beans
- 4 slices thick cut bacon
- 1 small yellow onion, chopped
- 1 garlic clove, minced
- 4 ears of fresh corn
- 3 tbsp butter
- 1 cup cherry tomatoes, cut in half
- ¼ cup white wine
- ¼ cup basil, thinly sliced

Directions:

1. Mix egg, mayonnaise, parsley, Worcestershire sauce, Dijon mustard and Old Bay/J.O. in a large bowl until combined.
2. Add crab meat. Gently fold crab into the mixture, making sure not to break up the lumps of meat.
3. Gently mix saltines into the mixture. Cover and let the mixture sit in the refrigerator for at least 1 hour.
4. After removing from the fridge, form 8 patty-sized cakes from the mixture. Place on a parchment-lined sheet pan and refrigerate until ready to fry.
5. Meanwhile, combine all Remoulade sauce ingredients in a bowl. Season with salt to taste. Set aside.
6. To prepare the succotash, shuck corn and brush with oil or butter. Grill corn on grill, grill pan or skillet until charred. Cut the corn off the cob and set aside.
7. Cut bacon into ½ in. pieces. In a large sauté pan, cook bacon over medium-low heat until crispy. Remove from pan, leaving the fat.
8. Add onion and garlic to the pan and stir to coat vegetables in bacon fat. Cook for 3 minutes until translucent.
9. Carefully pour white wine into pan and deglaze.
10. Add lima beans and stir. Cook for 5 minutes, stirring occasionally.
11. While the lima beans are cooking, prepare to cook the crab cakes. In a large frying pan, add ¼ cup of vegetable oil. Fry the crab cakes for 2-3 minutes on each side to form a light brown crust. Remove from pan and set aside.
12. Meanwhile, to the lima bean pan, add corn and tomatoes and cook for 3 minutes, stirring occasionally until tomatoes start to blister. Season with salt and pepper to taste.
13. Remove from heat and stir in basil and cooked bacon.
14. Plate crab cakes with remoulade sauce on the side. Serve with succotash.