Dungeness Crab Cakes
Ingredients
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Dungeness Crab Cakes

Tom Douglas (from *I Love Crab Cakes*) | Serves 4

**Ingredients**

1 pound *Dungeness* crabmeat, drained, picked clean of shell, and excess moisture lightly squeezed out if the crabmeat is wet

½ cup plus 2 tablespoons mayonnaise, preferably Hellman’s or Best Foods

2 tablespoons plus 2 teaspoons grated lemon zest

2 tablespoons plus 2 teaspoons minced fresh dill

2 tablespoons plus 2 teaspoons thinly sliced chives

½ teaspoon kosher salt

¼ teaspoon freshly ground black pepper

½ cup panko bread crumbs plus 2 cups more for dredging

5 tablespoons unsalted butter

Lemon wedges

**Directions**

1. If you want the best crust, turn your crab cakes once while they’re in the oven, but otherwise don’t disturb them. Panko or Japanese bread crumbs are coarser than ordinary bread crumbs. You can find panko in Japanese and other Asian markets, and in well-stocked supermarkets, often near the seafood counter.

2. To make the crab cakes, put the crabmeat, mayonnaise, lemon zest, dill, chives, salt and pepper in a large bowl. Mix everything together gently with a rubber spatula. Add the ½ cup of panko and mix again. Pour the remaining 2 cups of panko into a shallow container.

3. Form the crab mixture into eight patties. Pat them gently into shape without pressing them too much. Drop the patties into the panko and turn them to coat both sides, patting to shake off the excess. If you have time, you can let the crab cakes chill in the refrigerator an hour or more before frying.

4. When you are ready to fry the crab cakes, preheat the oven to 450°F. Put two large non-stick skillets over medium-high heat and add about 2½ tablespoons of butter to each pan. As soon as the butter is melted, add four crab cakes to each pan. Leave the pans on the burners for a minute or slightly less (the butter should not be starting to brown), and then place the pans in the oven. Cook the crab cakes until they are heated through and golden brown on both sides, about 12 minutes, carefully turning them with a spatula about half way through the cooking time. Remove the pans from the oven and transfer the crab cakes to plates, serving two crab cakes to each person. Garnish with lemon wedges.