



## DESCRIPTION

U Cook Across the US! Join host Carrie Shankweiler as she shows you how to cook up a Maryland classic - crab cakes!

## CRAB CAKE MATERIALS

- 2 eggs
- 2 tsp. Worcestershire sauce
- 2 tsp. lemon juice
- 2 tsp. parsley flakes
- 2 tsp. mayonnaise
- ½ tsp. dry mustard
- 2 lbs. jumbo lump crabmeat
- 1 cup breadcrumbs
- Vegetable oil for frying

## TARTAR SAUCE MATERIALS

- ½ tsp. dry mustard
- 2 lbs. jumbo lump crabmeat
- 1 cup breadcrumbs
- Vegetable oil for frying

## TOOLS

- Three mixing bowls
- 2 spatulas (one regular, one slotted)
- Ice cream scoop
- Serving platter
- Wooden spoon
- Frying pan
- Paper towel

## DIRECTIONS

1. Crack and whisk two eggs into a medium mixing bowl.
2. Add your Worcestershire sauce, lemon juice, parsley flakes, dry mustard and mayonnaise to the bowl. Whisk everything together.
3. Pour your lump crabmeat and breadcrumbs into another mixing bowl. Mix them together with a spatula by taking it to the bottom of the bowl and reaching it back to the top in a ferris wheel motion. This mixing technique is called "folding." Be careful not to break up the lumps of crabmeat too much.
4. Pour your liquid ingredients into the crabmeat/breadcrumb mixture. Continue mixing/folding everything together with the spatula.
5. Once everything is mixed together, scoop it out with a medium-sized ice cream scoop and shape it into a ball. After you've shaped it, place the crab cake onto a platter and flatten it slightly. Continue doing this until you've used all of your crab mixture. Make sure all of your cakes are tightly packed together so they won't fall apart when you fry them.

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# COOKING

## CRAB CAKES

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6. You should have six crab cakes when you're finished. Place them in the refrigerator for about an hour to cool and solidify.
7. While your crab cakes cool off, you can work on your homemade tartar sauce to go with them. In another mixing bowl, combine sour cream, mayonnaise, lemon juice, and dill. Stir everything together with a wooden spoon.
8. Place your vegetable oil into a frying pan or skillet. Heat the oil over the stove until you see a slight ripple in its surface.
9. Once the oil is ready, take your crab cakes out of the fridge and have your adult helper place them in the oil. Try to fry them three at a time because the oil loses heat when the pan is overcrowded. Also be sure to stand back from the pan when frying so you aren't burned by the oil.
10. Turn the cakes over in the pan when you start to see the bottoms take on a golden brown color. Keep frying until the other sides turn that color as well.
11. Once the cakes are finished, remove them from the pan with a slotted spatula and place them on a platter lined with paper towels to drain the excess oil.
12. Serve them up with your homemade tartar sauce and enjoy!

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