

## Dave O's Cape May, New Jersey Crab Cakes

*David Olszewski – Sous Chef / McKee's Tavern Kitchen Manager*

I grew up in Cape May, NJ and used this recipe for years at various restaurants. It took many years of me watching other Chefs and making adjustments to their recipes to become what to my taste seemed fit. It all begins with making something yours. Everything has been done before - Perfect it your way – and make it yours! Adjust all that you like, but at least try the recipe once. As you have noticed, there are no secret ingredients at all. Just the right mixture! I've had a lot of guests ask me for this recipe during catering season at Liberty Mountain as well as during ski season at McKee's Tavern. It took some twisting of my arm, I gave in, and decided to share it with you.

1lb. Jumbo Lump Crab Meat

1 stalk of celery diced fine

1 small onion diced fine

6 pieces of stale white bread w/ crust removed – crumbled

1/8 tsp. of Coleman's dried mustard

1 big splash of Old Bay seasoning

2-3 Tblsp. of Hellman's mayo

1 small handful of chopped fresh parsley

Couple splashes of Worcestershire sauce & Tabasco hot sauce to taste

1. Place all ingredients in a bowl and mix gently with fingers while being careful not break up the Jumbo Lump. There is a reason why this stuff is so expensive, so, don't shred it to pieces while mixing!
2. Mold into 6 cakes and bake in oven at 350 degrees until brown – about 10 or 15 minutes.
3. In the meantime, crack open a beer or beverage of choice, get down on one knee and thank the Lord Jesus that recipes are meant to be shared to all.
4. O.K.....Get up now before your Crab Cakes burn! 😊

**Enjoy!**