



## Phillips Signature Crab Cakes

*This recipe was developed by Shirley Phillips, co-founder and co-owner of Phillips Foods and Seafood Restaurants. This is the original recipe first used in Phillips Crab House in Ocean City, Maryland in 1956, and is the same recipe used in all Phillips Seafood Restaurants today.*

### Ingredients:

- 1 lb. Phillips Crab Meat
- 1 egg
- 2 tsp. Worcestershire sauce
- ¼ tsp. dry mustard
- 2 Tbsp. mayonnaise
- 1 tsp. lemon juice
- 1 Tbsp. mustard
- 1 Tbsp. melted butter
- 1 tsp. parsley flakes
- 1 tsp. Phillips Seafood Seasoning
- ½ cup breadcrumbs

### Directions:

1. In a large mixing bowl, combine all ingredients except for crab meat.
2. Gently fold in the crab meat, being careful not to break up the lumps and shape into cakes.
3. Pan fry until golden brown on both sides OR bake at 375°F for 12-15 minutes or until evenly brown on each side.

*Yield: Approximately 6 crab cakes*