Spicy Crab Cakes *(adapted from Legal Sea Foods Cookbook by Roger Berkowitz and Jane Doerfer)*

1/3 cup mayonnaise
1 teaspoon dry mustard
1 teaspoon Dijon mustard
Few drops hot pepper sauce
Dash Worcestershire sauce
1/2 teaspoon Old Bay seasoning
1 large egg beaten
1/2 cup finely crushed saltines (or panko)
1 pound fresh crabmeat, picked over for shells and cartilage

In a medium bowl combine mayonnaise, dry mustard, Dijon, hot pepper sauce, Worcestershire, Old Bay and egg and beat well. Add crumbs and mix to combine. Fold in crab. Form crab 6 large cakes and place on a parchment lined baking sheet. Refrigerate for minimum 1 hour. Bake for 20 minutes at 400 or fry in a nonstick pan with 2 tablespoons of oil and 2 tablespoons of butter. Serve immediately. Serves 4.