

Crab Cake Stack

with remoulade, poached eggs & avocado



These crab cakes are a Baltimore classic—a few simple kitchen staples like saltine crackers, eggs, and mayo allow the crab to take center stage. Don't skip the chilling step once you've formed the patties. The saltines absorb some of the moisture, which will help the cakes hold together in the pan for easier flipping.

For 4 servings

Preparation time: 10 min | Cooking time: 50 min | Chilling time: 30 min | Total time: 1 hour 30 min

For the remoulade

1¼ cups mayonnaise
¼ cup Dijon mustard
2 teaspoons sweet paprika
1 teaspoon smoked paprika
1 teaspoon Cajun seasoning
2 teaspoons prepared horseradish
1 teaspoon pickle juice
1 teaspoon Tabasco
1 clove garlic, minced
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper

For the crab cakes

1¼ cups mayonnaise
3 large eggs, lightly beaten
3 tablespoons fresh chives, minced
1 teaspoon lemon zest, grated
3 cups saltines or oyster crackers, crushed
3 lbs jumbo lump crab meat, picked for shell and cartilage
½ cup olive oil, divided

To serve

8 large eggs
2 tablespoons white wine vinegar
2 large ripe avocados
1½ lbs cooked shrimp, peeled and deveined
1 lemon, cut into wedges

For the remoulade: In a mixing bowl, whisk together everything for the remoulade until smooth. Cover and chill until ready to serve.

For the crab cakes: In a large mixing bowl, whisk together the mayonnaise, eggs, chives, lemon zest, 1 teaspoon salt, and ½ teaspoon pepper. Add the saltines and crab meat; gently stir to combine.

Line a large baking sheet with parchment paper. Scoop out ⅓-cup measures of the crab mixture and form into cakes using your palms; arrange on the baking sheet, spaced apart. Cover with plastic wrap and chill for 30 minutes.

After chilling, remove the crab cakes from the fridge. Preheat a large skillet over medium heat until hot.

Add ¼ cup oil to the skillet; add half the crab cakes and fry until golden underneath, 2-3 minutes. Carefully turn and cook the other side until golden, another 1-2 minutes. Remove to a plate and cover with aluminum foil to keep warm. Repeat for the remaining crab cakes, using the remaining oil.

To serve: Bring a large pot of water to a steady simmer. Meanwhile, crack the eggs into cups or ramekins.

Once the water is simmering, stir in the vinegar. Carefully slide the eggs into the water and poach at a steady simmer (adjusting the temperature as needed to maintain a simmer) until set, 3-4 minutes.

Remove the poached eggs to a plate lined with paper towels; cover with foil to keep warm.

Halve, pit, peel, and thinly slice the avocados. Stack the crab cakes on plates and top with avocado slices, shrimp, and poached eggs; drizzle with remoulade and serve with lemon wedges and more remoulade on the side.