

Crab Cakes

2 slices firm white sandwich bread
1 lb jumbo lump crabmeat, picked over
2 Tbsp mayonnaise
1/2 tsp Worcestershire sauce
1 large egg, beaten
2 Tbsp unsalted butter

Accompaniment: lemon wedges

Preparation:

Tear bread into small pieces into a bowl with crab. Add mayonnaise, Worcestershire sauce, 2 Tbsp egg (discard remainder), and a pinch of salt. Mix together gently but thoroughly, then form into 4 patties (about 3 inches in diameter).

Heat butter in a 12-inch heavy skillet over medium heat until foam subsides, then cook crab cakes, turning once, until golden brown, about 6 minutes total.