



Beezie's Crab Cakes

1 tsp Dry mustard	2 T Vinegar
¼ tsp Cayenne pepper	2 T milk or cream
¼ tsp Salt	2 Eggs, slightly beaten
2 tsp Flour	4 Crushed saltines
1 tsp Worcestershire sauces	1 lb Crabmeat

Mix mustard, cayenne, salt, flour, Worcestershire sauces, vinegar, and milk. Cook over low heat until thick. Add this mixture to beaten eggs in a bowl. Add crabmeat and saltines. Form in small cakes and fry in oil at medium heat until brown on both sides.

Louise Harris King (Beezie!!!)