



## Beezie's Crab Cakes

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

**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!!!)*