



Reheat the skillet over medium-high heat and add 1 tablespoon of the butter. Carefully place 4 crab cakes in the hot pan. Do not crowd them. Cook for 3 to 4 minutes on one side without touching them. When the crab cakes are lightly browned on the bottom, carefully turn them over with a wide spatula and cook for an additional 3 to 4 minutes, until the second side is lightly browned. Transfer the crab cakes to a plate lined with a paper towel to drain. Cook the remaining 4 crab cakes in the skillet, adding 1 more tablespoon butter, if needed.

Serve hot, topped with a spoonful of remoulade.

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