



FEBRUARY 25, 2009

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Photo by Rebecca Bent

GOOD EATS

Hail a Crab

Ordering crab cakes from a restaurant is generally a dicey proposition. More often than not, they wind up tasting like little more than soggy bread. That's why we were delighted to discover that getting a proper crab cake was as simple as picking up the phone—or going **online**, of course.

Shipped from the **Crab Place** kitchen in Crisfield, Maryland—"the crab capital of the world"—these traditional Maryland crab cakes are handmade from a family recipe using 100 percent local blue crab mixed with only enough filler to hold the sweet, plump pieces of crabmeat together. Each cake is individually wrapped and frozen, arriving in perfect condition straight from the Eastern Shore. Whether you fry, broil, or bake them, the end result is as close to perfection as we've found.

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