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Crab cakes and other lip smacking Recipes from Sea by [Makjones](#)

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There is really something special as far as seafood recipes are concerned, since seafood contains some of the most essential minerals and vitamins which our body needs dearly. They not only just give us something like an out of the world taste but also something more than that and that is its unique taste, which is really different.

Though you may have travelled around the world and had the privilege to taste a variety of recipes, such as the Thai crab cakes and other seafood delicacies. However, there is hardly anything like the one and only Maryland crab cakes.

This recipe is from a person, who has lived by the Chesapeake Bay on Kent Island. She lived in the state of Maryland almost throughout her life. Though many have claimed to have consumed the real Maryland crab cake but still there is some doubt about its real taste. She prepared this one by using all the lump meat and almost no fillers were added. It was really incredible and it was certified from those persons, who were said to be one of the veteran eaters of crab cakes. It is made out from the one and only famous blue crab meat, which are said to be available in plenty.

As far as other seafood recipes are concerned, you could come across some mouthwatering seafood recipes, which are in a class of their own. Some of them include,

Delectable delicacies from prawns

Shrimps

Oysters

Octopus

Clams

Cuttlefish

Most of these recipes are sure to interest you and your saliva will dance inside your mouth. These recipes with some of the most essential minerals are not only good for the heart but for the overall body as well. They will offer you almost unparalleled delicacies and make you a diehard seafood fan within a few minutes of its consumption.

Though there is availability of a variety of seafood recipes, but the crab cakes from Maryland is a class of its own. The blue crabs are harvested in plenty in the Chesapeake Bay area and are generally caught after nightfall. These crabs with plenty of meat, particularly in their claws give some distinctive tastes. This meat is also quite favorable in the preparation of crab cakes with various types of fillers. As far as other sea food recipes are concerned, the prawn pasta is one of the favorite among them when cooked with cider, peppers and celery. It offers a light and fresh flavor and it can also be tossed with green salad.

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Mak Jones is a food expert who has thorough knowledge about maine lobster. Inorder to know about a [crab cakes](#) and a [seafood recipes](#), please visit a [getmainelobster.com](#)

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