



JALAPEÑO CRAB CAKES

'Community Through Cooking'

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RECIPE:

INGREDIENTS:

Jalapeño Crab Cakes

- 1 lb king crab, deshelled
- 5 tbsp mayonnaise
- ½ cup saltine crackers, crushed
- 3 cloves garlic, crushed
- 1 large jalapeño, diced
- 1 egg
- 1 tbsp brown mustard
- 1 tbsp Worcestershire sauce
- 1 tbsp hot sauce
- peanut oil

Champagne Tartar Sauce

- ½ cup mayonnaise
- 2 mini dill pickles, diced
- 2 cloves garlic, crushed
- 2 tbsp white onion, minced
- 1 tbsp parsley, minced
- 1 tbsp pickle juice
- ¼ lemon, squeezed
- 1 tsp brown mustard
- 1 tbsp champagne

Garnish & Sides

- green onions, sliced (crab cakes)
- parsley, minced (tartar sauce)
- lemons

Here's a recipe to try after your next payday. Why? Because crab is expensive! But don't worry, these crab cakes should last you a few meals. With them being so rich, it's tough to eat more than one or two in a sitting.

First, remove the crab meat from its shell and tear it into large lumps. Spread the meat out over a baking sheet. Take the crushed saltine crackers, diced jalapeño & crushed garlic and sprinkle over the crab. Gently fold the crab to mix the ingredients evenly.

In a separate bowl, whisk your egg and then stir in the mayonnaise, Worcestershire sauce, hot sauce and brown mustard. Pour the mixture over the meat and gently refold the crab trying not to separate the lumps too much.

Form 8 crab cakes with each being about 2 ½ inches in diameter and place on a plate. Leave in the fridge for 2 hours to set. Do not press the cakes together too tightly when forming them. You want them to be as loose as possible while still being able to maintain their shape.

Next, make the tartar sauce by combining the mayonnaise, diced dill pickles, crushed garlic, minced onion & parsley, pickle juice, lemon juice, brown mustard and champagne. Champagne acts as a fancy white wine vinegar substitute. Since the recipe only requires a tablespoon, you're going to have plenty left over to sip on as you enjoy your crab cakes (hell yea!). Let the mixture sit in the fridge for 2 hours to thicken up.

Remove the crab cakes from the fridge and fry them four at a time in an inch of peanut oil for 3 minutes on each side. Serve immediately with your tartar sauce, garnishes and a side of lemon slices.

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