

Mini Crab Cakes with Red Chili Mayonnaise



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 24

1c mayonnaise

1 1/2T chili~garlic sauce

1T lemon juice, fresh

3T olive oil

1/2c red bell pepper, chopped

1/2c celery, chopped

1/2c red onion, chopped

2T jalapeno chili, chopped

1 pound crabmeat

1 egg, beaten

5c fresh breadcrumbs

Mix mayonnaise, chili~garlic sauce and 1t lemon juice in small bowl. Cover and refrigerate.

Heat 1T oil in heavy medium skillet over medium~high heat. Add bell pepper, celery, onion and jalapeno. Sauté 3 minutes. Transfer to large bowl. Add crab, egg, 1/2c chili mayonnaise, 2t lemon juice and 1 1/2c breadcrumbs. Form crab mixture into 24 small patties. Dredge crab cakes in remaining breadcrumbs. Place on baking sheet. Cover and refrigerate at least 1 hour and up to 8 hours.

Heat remaining oil in skillet and pan sear crab cakes until golden brown and cooked through. Serve with remaining chili mayonnaise.

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Debbie Spangler ~ Certified Personal Chef

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