

Mini Crab Cakes with Red Chili Mayonnaise



Makes 24

1c mayonnaise

4t chili~garlic sauce

4t 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 1 1/2t 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.

Prepare Ahead Tip

Pan sear crab cakes. Cool completely, cover and refrigerate. Bring to room temperature. Reheat in 200 degree oven 5~10 minutes or until warmed through.

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