

Bone Suckin' Crab Cakes



Bone Suckin' Crab Cakes

Ingredients:

Bone Suckin' Hot/Sweet Mustard, 1/2 cup
Bone Suckin' Habanero Sauce, 1 tsp.
Bone Suckin' Hot Seasoning & Rub, 1 tsp.
Backfin Crabmeat, 1 lb. (pick over to remove shell and cartilage fragments)
Scallions, 2 Tbsp., finely chopped
Red Pepper, 1/4 cup, finely chopped
Garlic, 1 tsp., minced
Parsley Leaves, 1 Tbsp., finely chopped

Butter, 2 Tbsp.
Lemon Zest, 1/2 tsp.
Crab Boil Seasoning, 1 tsp.
Mayonnaise, 1/2 cup
Egg, 1 large
Peanut Oil, 1/2 cup
Panko, 1 cup, (1/2 cup into the crab cakes and the remaining to bread the crab cakes)
Sea Salt and Pepper to taste

Directions:

Heat a medium size saucepan over medium heat. Add butter. To melted butter, add scallions, red pepper, and garlic. Lightly sauté for 3 minutes, season with salt, pepper, and Bone Suckin' Hot Seasoning & Rub. Remove from heat and let cool. In a medium bowl, mix together mayonnaise, Bone Suckin' Hot/Sweet Mustard, lemon zest, crab boil seasoning, fresh parsley, 1/2 cup of panko and egg. Mix in cooled vegetables, Bone Suckin' Habanero Sauce, salt, pepper, and crabmeat. Refrigerate mixture for 30 minutes. Form crab cakes using about 2 tablespoons of crab mixture per cake. Flatten until they are about 3 / 4 inch thick. Dip the cakes in the remaining panko. Add oil to a large skillet over high heat. Add crab cakes and sauté flipping once, until golden brown and crispy, about 5 to 6 minutes per side. Serve with Bone Suckin' Lemon Aioli. (See our recipe)
Serves 6

Grillin' Tips, Great Recipes & More - BoneSuckin.com
919-833-7647

Made In The USA!

