

Crab Cakes with Chipotle Lemon Mayo

tabasco + parsley + mustard

Yield: 16 cakes (3.5 oz each)



Ingredients

2 cups mayonnaise
½ tablespoon chipotle powder
1 tablespoon lemon juice
½ teaspoon lemon zest

2 tablespoons olive oil
1 small red onion, diced (4 oz)
1 large red pepper, diced (5 oz)
½ small eggplant, diced (4 oz)
½ teaspoon salt
¼ teaspoon pepper
2 teaspoons Worcestershire sauce
½ teaspoon Tabasco sauce
1 teaspoon Old Bay seasoning
3 tablespoons chopped fresh parsley
1 tablespoon lemon juice
½ teaspoon lemon zest
2 lb crabmeat (see Kayla's notes)
1 cup mayonnaise
1 ½ cups plain breadcrumbs (plus extra for coating)
4 eggs, lightly beaten
1 tablespoon Dijon mustard
½ tablespoon chopped fresh basil
¼ cup vegetable oil for frying

Directions

Chipotle Lemon Mayo:

Combine the mayonnaise, chipotle powder, lemon juice, and lemon zest. Whisk until incorporated. Refrigerate mixture until ready to serve.

Crab Cakes:

Preheat the oven to 250°F. Heat the olive oil in a large sauté pan over medium heat. Add the red onion, red pepper, eggplant, salt, and pepper. Cook until the vegetables have softened, about 10-12 minutes. Stir in the Worcestershire, Tabasco, Old Bay, parsley, lemon juice, and lemon zest. Cook for another 5 minutes before removing the pan from the heat to cool. Meanwhile, combine the crabmeat, mayonnaise, breadcrumbs, eggs, mustard, and basil in a large bowl. Add the cooked mixture and mix well until incorporated. Refrigerate for 30 minutes. Form 3.5-ounce crab cakes, shaping them into round patties. Pour the extra breadcrumbs into a bowl. Place each crab cake in the bowl, coating each side with breadcrumbs. In a 12-inch frying pan, heat the ¼ cup of oil over medium heat. Fry the crab cakes until golden brown, about 4-5 minutes on each side. Keep warm in the oven until all of the cakes are cooked.

To serve:

Spoon the mayo over each crab cake, and sprinkle each with parsley and lemon zest. Alternatively, serve the crab cakes on a platter with the mayo on the side.

Kayla's Notes:

I use 1 lb of lump crabmeat and 1 lb of jumbo lump crabmeat. The lump meat is somewhat shredded while the jumbo lump meat is kept in whole pieces. Combining the two creates the desired texture for these crab cakes.