

CLASSIC CRAB CAKES W/ SPICY LIME MAYO

A recipe by **FoodNouveau**

INGREDIENTS *Makes 12 small or 6 large crab cakes*

¼ cup [60 ml] mayonnaise
2 scallions, thinly sliced
1 large egg, lightly beaten
1 tbsp [15 ml] Dijon mustard
2 tsp [10 ml] fresh lime juice
½ tsp [2.5 ml] smoked paprika
½ tsp [2.5 ml] ground ginger
¼ tsp [1.25 ml] cayenne pepper
pinch freshly ground nutmeg
1 lb [454 g] lump crabmeat, picked over (or good-quality frozen crabmeat, thawed and squeezed of excess water)
1 ¼ cup [310 ml] panko (Japanese breadcrumbs), divided
1 tbsp [15 ml] thinly sliced chives
¼ tsp [1.25 ml] kosher salt
freshly ground black pepper
1 head Boston or Bibb lettuce
2 tbsp [30 ml] vegetable oil



Spicy Lime Mayo

½ cup [125 ml] store-bought mayo (I use low-fat Hellmann's)
½ tsp [2.5 ml] finely grated lime zest (from about ½ lime)
2 tsp [10 ml] freshly squeezed lime juice (from about ½ lime)
½ tsp [2.5 ml] Sriracha sauce (or your favorite spicy sauce)

METHOD

Whisk first 9 ingredients (mayo to nutmeg) in a medium bowl. Add crab; fold to blend. Stir in ¾ cup [180 ml] panko, chives, salt, and freshly ground black pepper. Divide into 6 or 12 equal portions, depending on how big you like to enjoy your crab cakes.

Roll each crabcake mixture portion into a ball, then flatten into 1-inch-thick [2.5-cm] patties for larger cakes, and about ¾-inch-thick [2-cm] for smaller cakes. Refrigerate for at least 10 minutes.

Mix together the lime mayo ingredients, pour in a small dipping bowl and store in the fridge until ready to use.

Heat oil in a large skillet over medium heat. Place remaining ½ cup [125 ml] panko on a plate. Coat the crab cakes with panko. Fry until golden brown and crisp, 3-4 minutes per side for the larger size, about 2 minutes per side for the smaller size, in batches if necessary, adding more oil between batches if needed.

Serve on top of lettuce leaves, with lime wedges and lime mayo.

Recipe Credit: Crab Cakes: Adapted from Bon Appétit Magazine; Lime Mayo: Marie Asselin

Photo Credit: Marie Asselin

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